



## Starters

**Honeywilya Coho Salmon Tartare \$19** (Duxbury, VT)  
w/smoked Cream Cheese & Toast Points

**Blackened Ahi Tuna \$21 GF** (Rochester, VT)  
w/Bourbon Plum Sauce & Uphill Farm Micro Greens

**Grits, Greens, & Beans \$13 GF** (Cabot/Huntington/Granville/Springfield, VT)  
Cabot Cheddar Grits, Maple Bacon Baked Beans, & Old Road Farm Smoky Collard Greens w/Bacon

**Old Road Farm Roasted Beets & VT Creamery Goat Cheese \$13 V GF** (Websterville/Granville, VT)  
w/toasted Pumpkin Seeds & Pecans, topped w/Maple & Balsamic Drizzle

**Nitty Gritty Hush Puppies \$8 V** (Charlotte/Rochester, VT)  
w/Maple Sambal Aioli

**Riverbend Farm Beef Liver Pate \$14**  (Rochester, VT)  
Beef Liver Pate, Butter, pickled Mustard Seeds, & Capers, served w/toasted Baguette Slices

**Maple Soul Pickle Plate \$12 VG GF** (E Dummerston/Granville/Rochester, VT)  
Assorted house made pickles

## Salad, Sides & Soup

**House Salad w/Maple Red Wine Vinaigrette \$8 V** (Granville, VT)

**Classic Caesar Salad \$10** (Salisbury/Norwich, VT)

**Soul Caesar Salad \$11 GF** (Granville/Salisbury/Springfield, VT)  
Mixed Greens, Parmesan, Bacon, & house Caesar Dressing

*Add Anchovy \$3, Chicken \$7, or Cajun Shrimp \$10/Ahi Tuna \$16 to any Salad*

**South Western Corn Chowder w/Bacon \$8** (Weybridge, VT)