

# **Starters To Go**

Nitty Gritty Hush Puppies \$8 V (Charlotte/Rochester, VT)

w/Maple Sambal Aioli

Happy Bird Farm Maple Chili Wings \$16 (Isle La Motte/Rochester, VT)

Caprese \$14 GF V (Bethel/Bennington/Granville, VT)

w/Old Road Farm Tomatoes, Maplebrook Farm Mozzarella, Basil, Stitchdown Farm Frisee, Balsamic & Black Pepper

# Salad, Soup & Sides To Go

House Salad w/Maple Red Wine Vinaigrette \$8 V

Classic Caesar Salad \$10

Soul Caesar Salad \$11 GF

Mixed Greens, Parmesan, Bacon, & house Caesar Dressing

Add Anchovy \$3, Grilled Chicken \$7, Cajun Shrimp \$10/or Ahi Tuna \$15 to any Salad

Ask about our Soup du Jour \$8

# **Entrée To Go**

Seafood Scampi \$25

Wild caught Shrimp & Swordfish w/Tomato & Basil in a Garlic, White Wine, Butter Sauce over Spaghetti

### Hand Rolled Maplebrook Farm Ricotta Gnocchi \$23 V (Bennington/Granville, VT)

w/Spinach, Sun Dried Tomato, Mushroom, & Garlic in a Parmesan Bechamel Sauce

Add Bacon \$3/Chicken \$7/ Cajun Shrimp \$10

### Cabot Sharp Cheddar Macaroni & Cheese \$17 V (Cabot/Weybridge, VT)

Add Bacon \$3/Chicken \$7/ Cajun Shrimp \$10

Marinated Beef Tips \$28 GF (Cambridge, VT)

Boyden Farm Beef Tips w/mashed Potatoes, sautéed Mushrooms, & Veal Demi-Glace

River Bend Farm Black Angus Burger \$17 (Rochester/Norwich/W Glover, VT)

w/5<sup>th</sup> Generation Farm Sharp Cheddar, Tomato, & Lettuce, hand cut Fries, & Maple Cole Slaw on a house made Maple Brioche

Add thick cut Smoky Bacon or a Farm fresh fried Egg \$3

Substitute Blue Ledge Bleu Cheese \$2

#### Maple Soul Cajun Shrimp & Grits \$25 GF (Cabot/Rochester, VT)

Wild Caught Shrimp, Cajun Seasoning, Tomato, Scallion, Garlic, & Butter over Cabot Cheddar Grits w/Uphill Farm Micro Greens

VT Grown BBQ Baby Back Ribs \$24 (Addison, VT)

w/hand cut Fries, house made BBQ Sauce, & Maple Cole Slaw

Ask about our Desserts du Jour \$8

