## MAPLESOUL

## Entrée

Seared Sea Scallops \$29 (Rochester, VT)
w/Mushroom \& roasted Pecan Farro topped w/Uphill Farm Pea Shoots
Lobster Salad Roll \$35
w/hand cut Fries, Maple Cole Slaw, \& a grilled Bun

## Red Wine Braised Short Rib Agnolotti \$26 (Bethel/Norwich/Salisbury, VT)

w/pan Sauce, Ricotta Salada, \& Stitchdown Farm Frisee
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/Cabot Sharp Cheddar, Tomato, \& Greens on a house made Maple Brioche /hand cut Fries, \& Maple Cole Slaw Add thick cut Smoky Bacon or a farm fresh fried Egg \$3

Substitute Blue Ledge Bleu Cheese \$2
Pan Roasted Chicken \$26 GF (Granville/sle La Motte, VT)
Pan Roasted Happy Bird Farm Chicken Breast w/house Vegetable \& mashed Potatoes
Beer Battered Fish \& Chips \$26 (Norwich, VT)
Cod Loin w/hand cut Fries, Maple Cole Slaw, \& Maple Sambal Aioli
Crispy Pork Belly \$25 (Addison/Bethel/Charlotte, VT)
Grilled Cornbread, Curry Sweet Potato, Stitchdown Farm Frisee, Maple \& Pecans
VT Grown BBQ Baby Back Ribs half rack \$24 full rack \$ $\mathbf{3 7}$ (Addison, VT)
w/hand cut Fries, house made BBQ Sauce, \& Maple Cole Slaw
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

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

 w/Spinach, Sun Dried Tomato, Mushroom, \& Garlic in a Parmesan Bechamel SauceAdd Bacon or Goat Cheese $\$ 3 /$ Chicken $\$ 7 /$ Cajun Shrimp $\$ 10$
Cabot VT Sharp Cheddar Macaroni \& Cheese \$17 V (Cabot/Weybridge, VT)
Add Bacon \$3/Chicken \$7/ Cajun Shrimp \$10

## Dessert Tonight: \$8

Maple Crème Brulee V GF (Rochester/Weybridge/Salisbury, VT)
Ms. Elissa's NY Style Cheesecake V GF (Rochester, VT)
Flourless Chocolate Cake V GF (Weybridge/Salisbury, VT)

