



Entrée

Grilled NY Strip \$34 (Cambridge, VT)
w/French Fries & Veal Demi-Glace

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 (Isle La Motte, VT)
Pan Roasted Happy Bird Farm Chicken Breast w/house Vegetables & mashed Potatoes

VT Grown BBQ Baby Back Ribs half rack \$24 full rack \$ 37 (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

Seared Honeywilya King Salmon \$36 (Duxbury, VT)
w/roasted Wild Mushroom & Pecan Farro

Lobster Salad Roll \$37
w/hand cut Fries, Maple Cole Slaw, & a grilled Bun

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 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

Spicy Blackened Tofu \$23 VG (Hardwick/Rochester, VT)
w/Jasmine Rice, Spicy Cucumber Salad, Maple Chili Sauce & Uphill Farm Micro Greens

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)

VG = Vegan V = Vegetarian GF=Gluten Free  = New Item

Please notify your server if you have any dietary restrictions or food allergies.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness.*