



## Starters

### **P.E.I. Mussels \$15**

w/ Tomato, Basil, Garlic, & White Wine Butter Sauce served w/house made French Bread

### **Blackened Ahi Tuna \$21 GF** (Rochester, VT)

w/Bourbon Plum Sauce & Uphill Farm Micro Greens

### **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)

### **Smoky Bacon Collard Greens \$6 GF**

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