



Starters

House Cured Honeywilya Coho Salmon Crostini \$19 (Duxbury/Rochester, VT)
w/smoked Cream Cheese, Spring Onion, Pumpkin Seeds, & Capers, drizzled w/Maple Syrup, topped w/Uphill Farm Micro Greens

Little Necks on the Half Shell \$18 GF

w/Mignonette & Cocktail Sauce

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

w/Bourbon Plum Sauce & Uphill Farm Micro Greens

Blue Ledge Farm Cheese & Salumi Board \$22 (Barre/Rochester/Salisbury, VT)

VT Salumi & a variety of Blue Ledge Farm Cheeses w/Crostini, Elderberry Caviar, Spicy Mustard

Grits, Beans, & Greens \$15 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 \$14 V GF (Websterville/Rochester, VT)

w/toasted Pumpkin Seeds & Pecans, topped w/Maple & Balsamic Drizzle

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

Chilled Gazpacho \$8 VG GF

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