



MAPLE SOUL

Entrée

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

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/Isle La Motte, VT)

Pan Roasted Happy Bird Farm Chicken Breast w/house Vegetable & mashed Potatoes

Spicy Coconut Curry Halibut \$33 GF (Duxbury, VT)

w/wild caught Halibut, Coconut Curry Sauce, Chilis, Herbs, & Sun-Dried Tomato over Jasmine Rice

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

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

Dessert Tonight: \$8


Maple Crème Brulee V GF (Rochester/Weybridge/Salisbury, VT)

Ms. Elissa's NY Style Cheesecake V GF (Rochester, VT)

w/Strawberry Puree

Flourless Chocolate Cake V GF (Weybridge/Salisbury, VT)

Ms. Elissa's Key Lime Pie V (Rochester, 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.*