



## Starters

### **Swordfish Crudo \$18 GF** (Rochester, VT)

Thin raw Swordfish, Basil Oil, Balsamic drizzle, Spices, Capers, Micro Greens & Sunflower Seeds w/Lemon

### **Fried Brussels Sprouts \$12 V** (Rochester/Weybridge, VT)

w/Maple Mustard Butter Sauce

### **Roasted Beets & VT Creamery Goat Cheese \$14 V GF** (Websterville/Rochester, VT)

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

### **Old Road Farm Fried Green Tomatoes \$15 V** (Granville/Rochester/Weybridge, VT)

In a sweet & spicy Cream Sauce topped w/Uphill Farm Micro Greens

### **Happy Bird Farm Maple Chili Wings \$14** (Isle La Motte/Rochester, VT)

### **Blackened Ahi Tuna \$20** (Rochester, VT)

w/Bourbon Plum Sauce & Uphill Farm Micro Greens

### **Mussels Marinara \$15**

w/house made Marinara, Tomato, Basil, Garlic, & White Wine Butter served w/grilled Bread

## Salad, Sides & Soup

### **House Salad w/Maple Red Wine Vinaigrette \$10 V** (Granville, VT)

### **Classic Caesar Salad \$11** (Salisbury/Norwich, VT)

### **Soul Caesar Salad \$12 GF** (Granville/Salisbury/Springfield, VT)

Mixed Greens, Parmesan, Bacon, & house Caesar Dressing

*Add Anchovy \$3, Chicken \$7, Cajun Shrimp \$10, or Ahi Tuna \$15 to any Salad*

### **Curry Sweet Potato Bisque \$8 V GF**

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