



Take Out available 5:00 – 8:30 P.M.

Starters To Go

Fried Brussels Sprouts \$12 V (Rochester/Weybridge, VT)
w/Maple Mustard Butter Sauce

Nitty Gritty Hush Puppies \$9 V (Charlotte/Rochester, VT)
w/Maple Sambal Aioli

Salad, Soup & Sides To Go

House Salad w/Maple Red Wine Vinaigrette \$8 V

Classic Caesar Salad \$11

Soul Caesar Salad \$12 GF
Mixed Greens, Parmesan, Bacon, & house Caesar Dressing
Add Anchovy \$3/Cajun Shrimp \$10/or Grilled Swordfish or Ahi Tuna \$15 to any Salad

Ask about our Soup du Jour \$9

Entrée To Go

Bacon Wrapped VT Wagyu Meatloaf \$27 (Springfield, VT)
w/house Vegetable, mashed Potatoes, & 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/5th Generation Farm Sharp Cheddar, Tomato, & Lettuce, hand cut Fries, & Maple Cole Slaw on a house made Maple Brioche
Add thick cut Smoky Bacon or a Farm fresh fried Egg \$3 Substitute Blue Ledge Bleu Cheese \$2

Cabot Sharp Cheddar Macaroni & Cheese \$17 V (Cabot/Weybridge, VT)
Add Bacon \$3, Cajun Shrimp \$10, or Swordfish \$15

Hand Rolled Maplebrook Farm Ricotta Gnocchi \$23 V (Bennington/Granville, VT)
w/Spinach, Sun Dried Tomato, Mushroom, & Garlic in a Parmesan Cream Sauce
Add Bacon or Goat Cheese \$3, Cajun Shrimp \$10, or Swordfish \$15

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

VT Grown BBQ Baby Back Ribs \$24 (Addison, VT)
w/hand cut Fries, house made BBQ Sauce, & Maple Cole Slaw

Ask about our Desserts du Jour \$8

V = Vegetarian VG = Vegan 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*