



**Take Out available 5:00 – 8:30 P.M.**

**Starters To Go**

**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 \$10 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/5<sup>th</sup> 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*