

## Entrée

**Pan Seared Honeywilya King Salmon \$35** (Duxbury, VT)  
w/roasted Mushroom & Pecan Farro

**Bacon Wrapped VT Wagyu Meatloaf \$27** (Springfield, VT)  
w/house Vegetable, mashed Potatoes, & Veal Demi-Glace

**Grilled Marinated Skirt Steak \$25**  
w/mashed Potatoes & house Vegetables

**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*

**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, VT)  
Wild Caught Shrimp, Cajun Seasoning, Tomato, Scallion, Garlic, & Butter over Cabot Cheddar Grits

**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, Chicken \$ 7, or Cajun Shrimp \$10*

**Cabot VT Sharp Cheddar Macaroni & Cheese \$17 V** (Cabot/Weybridge, VT)  
*Add Bacon \$3, Chicken \$ 7, or Cajun Shrimp \$10*

**Pan Roasted Chicken \$26 GF** (Isle La Motte, VT)  
Pan Roasted Happy Bird Farm Chicken Breast w/house Vegetables & mashed Potatoes

## Dessert Tonight: \$8


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

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

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

**Ms. Elissa's Sweet Potato Pie V** (Rochester, VT)

**Maple Bourbon Apple Crisp V** (Rochester/Weybridge, 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.*