

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

Happy Bird Farm Maple Chili Wings \$16 (Isle La Motte/Rochester, VT)

Poutine \$15 (N Bennington, VT)

Hand cut Fries, Maplebrook Cheddar Curds, Veal Demi-Glace & Scallions

Salad, Soup & Sides To Go

House Salad w/Maple Red Wine Vinaigrette \$11 V

Classic Caesar Salad \$13

Soul Caesar Salad \$14 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

Maple Bacon Baked Beans \$6 GF (Huntington/Addison, VT)

w/Mountainside Maple Sugar, & Bacon

Entrée To Go

Beer Battered Fish & Chips \$25 (Waitsfield/Norwich, VT)

w/hand cut Fries, Maple Cole Slaw, & Maple Sambal Aioli

Shrimp Scampi \$24

Wild caught Shrimp, Tomato & Basil in a Garlic, White Wine, Butter Sauce over Spaghetti

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

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

Maple Soul Cajun Shrimp & Grits \$25 GF (Cabot, VT)

Wild Caught Shrimp, Cajun Seasoning, Tomato, Scallion, Garlic, & Butter over Cabot Cheddar Grits w/ 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