

Entrée

Prime Rib GF \$35 (Cabot/Cambridge, VT)

Boyden Farm Prime Rib w/mashed Potato, au Jus, & Horseradish Cream

Pan Roasted Chicken \$26 GF (Isle La Motte, VT)

Pan Roasted Happy Bird Farm Chicken Breast w/house Vegetables & mashed Potatoes

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

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

Pan Seared Honeywilya Salmon \$35 GF (Duxbury, VT)

w/smoked Delicata Squash, & Quinoa in a Maple Bechamel Sauce

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

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

Roasted Clearfield Farm Butternut Squash & Ricotta Agnolotti \$26 V (Cabot/Granville/Norwich/Rochester/Salisbury, VT)

w/Brown Butter, Sage & Confit Garlic butter, topped w/Pecans & Pumpkin Seeds & Uphill Farm Micro Greens

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

Dessert Tonight: \$8

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

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

Maple Bourbon Apple Crisp V (Rochester/Weybridge, VT)

Ms. Elissa's Chocolate Peanut Butter Pie V (Rochester, VT)