

## Entrée

### **Grilled Veal Chop \$36 GF**

w/roasted red Potatoes, & Mushrooms in a Marsala Wine Sauce

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

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

### **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/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*

### **Pan Seared Honeywilya King Salmon \$35** (Duxbury, VT)

w/roasted Mushroom & Pecan Farro

### **Maple Soul Cajun Shrimp & Grits \$25 GF** (Cabot/Rochester, VT)

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

### **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*

### **VT Grown BBQ Baby Back Ribs \$24** (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)

**Ms. Elissa's Key Lime Pie V** (Rochester, VT)

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