



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

Fried Brussels Sprouts \$12 V (Rochester/Weybridge, VT)
w/Maple Mustard Butter Sauce

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, or Cajun Shrimp \$10 to any Salad

Ask about our Soup du Jour \$9

Entrée To Go

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/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, 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, 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  = 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*