

## <u>Entrée</u>

Pan Seared Petite Filet Mignon \$32 GF

w/house Vegetable, mashed Potatoes, & Veal Demi-Glace

**Marinated Beef Tips \$28 GF** (Cambridge, VT) Boyden Farm Beef Tips w/mashed Potatoes, sautéed Mushrooms, & Veal Demi-Glace

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

> Grilled Swordfish \$32 GF In Lemon Caper Butter, served w/mashed Potatoes

> > Fried Scallops \$30 (Rochester, VT) w/Fries, Maple Slaw, & Maple Sambal Aioli

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

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

**River Bend Farm Black Angus Burger \$17** (Cabot/Rochester/Norwich, 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 or Grafton Black Truffle Cheddar Cheese \$2

VT Grown BBQ Baby Back Ribs \$24 half rack \$36 whole rack (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 Sweet Potato Pie V (Rochester, VT)

VG = Vegan V = Vegetarian GF=Gluten Free

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.