



Entrée

Marinated Beef Tips \$28 GF (Cambridge, VT)

Boyden Farm Beef Tips w/mashed Potatoes, sautéed Mushrooms, & Veal Demi-Glace

Cowboy Cut Ribeye \$39 (Rochester, VT)

Riverbend Farm Ribeye w/mashed Potatoes, & Veal Demi-Glace

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/Rochester, VT)

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

Spicy Blackened Tofu \$24 VG (Hardwick/Rochester, VT)

w/Rice, Spicy Cucumber Salad, Maple Chili Sauce & Uphill Farm 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 \$4

Substitute Blue Ledge Bleu Cheese or Grafton Black Truffle Cheddar Cheese \$2

VT Grown BBQ Baby Back Ribs \$25 (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)

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

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

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

Flourless Chocolate Cake V GF (Weybridge/Salisbury, 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.*