

<u>Entrée</u>

VT Lamb Loin Chop \$34 GF (Barnet, VT) Maplemont Farm Lamb w/winter Vegetable Hash, & Mint Pesto

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

Beer Battered Fish & Chips \$25 (Norwich, VT) w/hand cut Fries, Maple Cole 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, or Cajun Shrimp \$10

Cabot VT Sharp Cheddar Macaroni & Cheese \$17 V (Cabot/Weybridge, VT) Add Bacon \$3, 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 \$2

Champlain Farm Pork Bahn Mi Burger \$18 (Addison, VT)

Seasoned Pork Patty w/Maple Slaw, Shredded Carrots, Spicy Cucumber & Maple Sambal Aioli on a Maple Brioche w/Fries

VT Grown BBQ Baby Back Ribs \$25 half rack \$37 full 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)

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

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

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

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

