



Starters To Go

Nitty Gritty Hush Puppies \$9 V (Charlotte/Rochester, VT)
w/Maple Sambal Aioli

Maple Soul Pickle Plate \$12 VG GF
Assorted house made pickles

Happy Bird Farm Maple Chili Wings \$16 (Isle La Motte/Rochester, VT)

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, Cajun Shrimp \$10/or blackened Ahi Tuna \$16 to any Salad

Ask about our Soup du Jour \$8

Entrée To Go

Bacon Wrapped VT Wagyu Meatloaf \$27 (Springfield, VT)
w/house Vegetable, mashed Potatoes, & Veal Demi-Glace

Beer Battered Fish & Chips \$26 (Waitsfield/Norwich, VT)
w/hand cut Fries, Maple Cole Slaw, & Maple Sambal Aioli

River Bend Farm Black Angus Burger* \$17 (Rochester/Norwich/W Glover, VT)
w/Cabot 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 or Grafton Black Truffle Cheddar \$2*

Hand Rolled Maplebrook Farm Ricotta Gnocchi \$24 V (Bennington/Granville, VT)
w/Spinach, Sun Dried Tomato, Mushroom, & Garlic in a Parmesan Bechamel Sauce
Add Bacon \$3/ Cajun Shrimp \$10

Cabot Sharp Cheddar Macaroni & Cheese \$18 V (Cabot/Weybridge, VT)
Add Bacon \$3/Chicken \$7/ Cajun Shrimp \$10

Fettuccini Alfredo \$18 V (Cabot/Weybridge, VT)
Add Bacon \$3/ Cajun Shrimp \$10

Maple Soul Cajun Shrimp & Grits \$25 GF (Cabot/Rochester, VT)
Wild Caught Shrimp, Cajun Seasoning, Tomato, Scallion, Garlic, & Butter over Cabot Cheddar Grits w/Uphill 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 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*

