

## <u>Starters To Go</u>

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

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