

Entrée

Grilled T-Bone* \$42

w/Fries & Veal Demi-Glace

Bacon Wrapped VT Wagyu Meatloaf \$27 (Springfield, VT)

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

Seared Sea Scallops \$34 GF (Rochester/Websterville, VT)

w/savory Canary Beans, VT Creamery Crème Fraiche, Salmon Roe, Arugula, & Uphill Farm Pea Shoots

Pan Seared Honeywilya King Salmon* \$33 (Duxbury/Rochester, VT)

w/roasted Mushroom & Pecan Farro, topped w/ Uphill Farm Micro Greens

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

Pan Roasted Chicken \$26 GF (Isle La Motte, VT)

Pan Roasted Happy Bird Farm Chicken Breast w/house Vegetables & mashed Potatoes

Hand Rolled Maplebrook Farm Ricotta Gnocchi \$24 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 \$18 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)

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)