

## <u>Entrée</u>

### Steak Frites\* \$32

NY Strip Steak w/French Fries & Veal Demi-Glace

### Bacon Wrapped VT Wagyu Meatloaf \$28 (Springfield, VT)

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

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

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

BBQ Pork Shanks \$21 GF (Addison, VT)

w/Maple Baked Beans

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 \$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

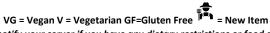
**Crispy Pork Belly \$25** (Addison/Charlotte/Huntington/Rochester, VT) w/Curry Sweet Potato & Grilled Cornbread, topped w/Pecans, Maple Syrup drizzle, & Uphill Farm Micro Greens

# Dessert Tonight: \$8

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

Maple Crème Brulee V GF (Rochester/Weybridge/Salisbury, VT)

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



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.