



### Starters To Go

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

**Vegetable Spring Rolls \$8 V**  
w/Cabbage, Carrot, Mushroom, Scallions, Zucchini, Ginger & Garlic served w/Soy Scallion Sauce

**Happy Bird Farm Maple Chili Wings \$14** (Isle La Motte/Rochester, VT)

### Salad, Soup & Sides To Go

**House Salad w/Maple Red Wine Vinaigrette \$11 V**

**Classic Caesar Salad\* \$12**

**Soul Caesar Salad\* \$13 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

**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/ 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*

