

## Entrée

## Grilled T-Bone\* \$42

w/Fries & Veal Demi-Glace

## Grilled NY Strip\* \$32 GF (Cambridge, VT)

w/ mashed Potaotes, sauteed Oyster Mushrooms, & Veal Demi-Glace

#### 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

## 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, or Cajun Shrimp \$10

#### Cabot VT Sharp Cheddar Macaroni & Cheese \$18 V (Cabot/Weybridge, VT)

Add Bacon \$3, 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 full 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)

Flourless Chocolate Cake V GF (Weybridge/Salisbury, VT)

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

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

VG = Vegan 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.