



Entrée

Grilled T-Bone \$40

w/Fries & Veal Demi-Glace

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 Farm Micro Greens

Corned Beef \$26 GF

w/Cabbage, Carrots, Turnip, & Potatoes

Rabbit & Leek Pie \$28 (Cabot/Norwich, VT)

w/pan roasted Carrots & Fennel

Beer Battered Fish & Chips \$27 (Waitsfield/Norwich, VT)

w/hand cut Fries, Maple Cole Slaw, & Maple Sambal Aioli

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

w/mashed Potatoes & Veal Demi-Glace

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 NY Style Cheesecake V GF (Rochester, VT)

Ms. Elissa's Dessert du Jour (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.*