



## Entrée

### **Grilled T-Bone\* \$42**

w/Fries & Veal Demi-Glace

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

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

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

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

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

w/roasted Mushroom & Pecan Farro

### **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, 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.*