



## Entrée

**Grilled NY Strip\* \$32 GF** (Cambridge, VT)  
w/mashed Potatoes & Veal Demi-Glace

**Grilled T-Bone\* \$40**  
w/Fries & Veal Demi-Glace

**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

**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 Sweet Potato 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.*