



Starters To Go

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

Spicy Chili Tempura Lollipop Chicken \$13 (Isle La Motte, VT)
w/honey

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, grilled Chicken \$7, Cajun Shrimp \$10, or blackened Ahi Tuna \$15 to any Salad

Ask about our Soup du Jour \$9

Entrée To Go

Marinated Beef Tips \$28 GF (Cambridge, VT)

Boyden Farm Beef Tips w/mashed Potatoes, sautéed Mushrooms, & 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

Cajun Seafood Florentine \$25 (Weybridge, VT)

Shrimp & Swordfish w/Spinach & Rigatoni in Alfredo Sauce

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

Beer Battered Fish & Chips \$27 (Norwich/Rochester, 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 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*

