



### Starters To Go

**Black Truffle Cheddar & Potato Croquettes \$14 V** (Weybridge/Plymouth, VT)  
w/roasted Garlic Aioli & Uphill Farm Pea Shoots

**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*

**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*

**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*

