



Entrée

Pan Seared Honeywilya Coho 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 w/Uphill Farm Micro Greens

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

Marinated Beef Tips \$28 GF (Cambridge, VT)
Boyden Farm Beef Tips w/mashed Potatoes, sautéed Mushrooms, & Veal Demi-Glace

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

Pan Roasted Chicken \$26 GF (Isle La Motte, VT)
Pan Roasted Happy Bird Farm Chicken Breast w/house Vegetables & mashed Potatoes

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, grilled Chicken \$7, or Cajun Shrimp \$10

Cabot VT Sharp Cheddar Macaroni & Cheese \$18 V (Cabot/Weybridge, VT)
Add Bacon \$3, grilled Chicken \$7, 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

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 Chess V (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.*