



## **Starters**

### **P.E.I. Mussels \$16**

w/ Tomato, Basil, Garlic, & White Wine Butter Sauce served w/grilled Bread

### **Spicy Chili Tempura Lollipop Chicken \$13** (Isle La Motte, VT)

w/honey

### **Spicy Tuna & Cucumber\* \$18** (Rochester, VT)

w/Wasabi Aioli, Salmon Roe & Uphill Farm Micro Greens

### **Roasted Beets & Goat Cheese \$14 V GF** (Websterville/Rochester, VT)

Roasted Beets, VT Creamery Goat Cheese, Pecans, Pumpkin Seeds, Maple Balsamic Drizzle, topped w/Uphill Farm Micro Greens

### **Nitty Gritty Hush Puppies \$9 V** (Charlotte/Rochester, VT)

w/Maple Sambal Aioli

### **Heirloom Tomato & Burrata Mozzarella \$14 V GF** (Granville/Middlebury, VT)

w/Maplebrook Farm Burrata Mozzarella, heirloom Tomatoes, Pine Nuts, & Herb Salad drizzled w/Balsamic Glaze

## **Salad, Sides & Soup**

### **House Salad w/Maple Red Wine Vinaigrette \$11 V** (Rochester/Norwich, VT)

### **Classic Caesar Salad\* \$12** (Salisbury/Norwich, VT)

### **Soul Caesar Salad\* \$13 GF** (Granville/Salisbury/Springfield, VT)

Mixed Greens, Parmesan, Bacon, & house Caesar Dressing

*Add Anchovy \$3, grilled Chicken \$7, Cajun Shrimp \$10, or blackened Ahi Tuna \$15 to any Salad*

### **Curry Sweet Potato Bisque \$8 V GF**

VG = Vegan V = Vegetarian GF=Gluten Free  = New Item

