



Starters

Sesame Crusted Tuna \$20 (Rochester, VT)
w/Seaweed Salad & Wasabi Aioli

P.E.I. Mussels \$15
w/ Tomato, Basil, Garlic, & White Wine Butter Sauce served w/grilled Ciabatta

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

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

Happy Bird Farm Maple Chili Wings \$16 (Isle La Motte/Rochester, VT)

Fried Green Tomatoes \$15 V (Rochester/Weybridge, VT)
In a sweet & spicy Cream Sauce topped w/Uphill Farm Micro Greens

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

Baked French Onion Soup \$9 (Cabot, VT)

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

