



## Starters

### **Sesame Crusted Tuna \$20**

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

### **Crispy Onion Fritters \$9 V** (Norwich, VT)

w/Steakhouse Aioli

### **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** (Granville/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*

### **Creamy Tomato Basil Bisque \$9 V GF** (Weybridge, VT)

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

