



Starters

P.E.I. Mussels \$15

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

Baked Stuffed Cherry Stone Clams \$12

w/Lemon & Cocktail Sauce

Fried Green Tomatoes \$15 V (Rochester/Weybridge, VT)

In a sweet & spicy Cream Sauce topped w/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

Heirloom Tomato & Burrata Mozzarella \$14 V GF (Middlebury, VT)

w/Maplebrook Farm Burrata Mozzarella, heirloom Tomatoes, Pine Nuts, & Basil Oil drizzled w/Balsamic Glaze

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

w/Maple Sambal Aioli

Olive Tapenade \$12 VG (Rochester, VT)

Kalamata Olives, Capers, Garlic, Olive Oil, Balsamic glaze, & toasted Bread 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

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

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

