



## Starters

### **P.E.I. Mussels \$15**

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

### **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 Miro Greens

### **Olive Tapenade \$12 VG** (Rochester, VT)

Kalamata Olives, Capers, Garlic, Olive Oil, Balsamic glaze, & toasted Bread w/Uphill Farm Micro Greens

### **Maple Soul Pickle Plate \$12 VG GF** (Granville, VT)

Assorted house made pickles

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

### **Poutine \$12** (N Bennington, VT)

Hand cut Fries, Maplebrook Cheddar Curds, Veal Demi-Glace & Scallions

## 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*

### **Watermelon Salad \$12 GF V** (Rochester/Websterville, VT)

Watermelon, Cucumber, & Mint in a Red Wine Vinaigrette, VT Creamery Goat Cheese, topped w/Lemon Zest, Pumpkin Seeds & Balsamic drizzle

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

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

