



Entrée

New England Lobster Roll \$34

w/hand cut Fries, Maple Cole Slaw, Lemon & a grilled Bun

Maple Soul Cajun Shrimp & Grits \$25 GF (Cabot/Rochester, VT)

Wild Caught Shrimp, Cajun Seasoning, Tomato, Scallion, Garlic, & Butter over Cabot Cheddar Grits w/Uphill Farm Micro Greens

Steak Frites* \$32 (Cambridge, VT)

Boyden Farm NY Strip w/Fries & Veal Demi-Glace

Marinated Beef Tips \$28 GF (Cambridge, VT)

Boyden Farm Beef Tips w/mashed Potatoes, sautéed Mushrooms, & Veal Demi-Glace

VT Grown BBQ Baby Back Ribs \$24 half rack \$36 full rack (Addison, VT)

w/hand cut Fries, house made BBQ Sauce, & Maple Cole Slaw

Smoked Sweet Potato, Mushroom, & Pecan Farro \$25 V (Rochester/ Weybridge, VT)

w/Balsamic Reduction, Pepitas, & Uphill Farm Microgreens

Hand Rolled Maplebrook Farm Ricotta Gnocchi \$24 V (Bennington/Granville/Norwich, VT)

w/Spinach, Sun Dried Tomato, Mushroom, & Garlic in a Parmesan Cream Sauce

Add Bacon or Goat Cheese \$3, Grilled Chicken \$7, Cajun Shrimp \$10, or Swordfish Tips \$12

Cabot VT Sharp Cheddar Macaroni & Cheese \$18 V (Cabot/Weybridge, VT)

Add Bacon \$3, Grilled Chicken \$7, Cajun Shrimp \$10, or Swordfish Tips \$12

River Bend Farm Black Angus Burger* \$17 (Cabot/Rochester/Norwich, VT)

w/Cabot Sharp Cheddar, Tomato, & Greens on a house made Maple Brioche /hand cut Fries, & Maple Cole Slaw

Add thick cut Smoky Bacon or a farm fresh fried Egg, \$3

Substitute Blue Ledge Bleu Cheese or Grafton Black Truffle Cheddar Cheese \$2

Grilled Swordfish \$33 GF

In Lemon Caper Butter, served w/roasted Potatoes

Dessert Tonight: \$8

Maple Crème Brulee V GF (Rochester/Weybridge/Salisbury, VT)

Ms. Elissa's Key Lime Pie V (Rochester, VT)

Flourless Chocolate Cake V GF (Weybridge/Salisbury, VT)

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

Please notify your server if you have any dietary restrictions or food allergies.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness.*