

# <u>Entrée</u>

## New England Lobster Roll \$29

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, Cajun Shrimp \$10, or Swordfish Tips \$12

**Cabot VT Sharp Cheddar Macaroni & Cheese \$18 V** (Cabot/Weybridge, VT) Add Bacon \$3, 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

**Lollipop Fried Chicken \$26** (Isle La Motte/Rochester, VT) Happy Bird Farm fried Chicken Legs & Old Road Farm smoky & spicy, Bacon Collards

# 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)

Ms. Elissa's NY Style Cheesecake V GF (Rochester, VT

w/Raspberry Pinot Noir Coulis

Ms. Elissa's Chocolate Peanut Butter Pie V (Rochester, VT)

