

## Entrée

## Fried Sea Scallops \$32 (Rochester, VT)

w/hand cut Fries, Maple Cole Slaw, Lemon & Maple Sambal Aioli

#### 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

#### 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,

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

Add Bacon \$3, Cajun Shrimp \$10

### 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 Tips \$28**

Over Saffron Rice w/yellow Coconut Curry Sauce

#### **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)

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)