

## Entrée

**Grilled Rib Eye\* \$35 GF** (Cambridge, VT) Boyden Farm Rib Eye w/mashed Potato & Veal Demi-Glace

Beer Battered Fish & Chips \$25 (Norwich, VT) w/hand cut Fries, Maple Cole Slaw, & 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

## Dessert Tonight: \$8

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)

Maple Crème Brulee V GF (Rochester/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.