



## Starters

**Blackened Ahi Tuna \$20** (Rochester, VT)  
w/Bourbon Plum Sauce & Uphill Farm Micro Greens

**Fried Green Tomatoes \$15 V** (Rochester/Weybridge, VT)  
In a sweet & spicy Cream Sauce topped w/Uphill Farm Micro Greens

**P.E.I. Mussels \$15**  
w/ Tomato, Basil, Garlic, & White Wine Butter Sauce served w/grilled Ciabatta

**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 Micro Greens

**Olive Tapenade \$12 VG** (Rochester, VT)  
Kalamata Olives, Capers, Garlic, Olive Oil, Balsamic glaze, & toasted Ciabatta Bread w/Uphill Farm Micro Greens

**Maple Soul Pickle Plate \$12 VG GF** (Granville, VT)  
Assorted house made pickles

**Warm Blue Ledge Farm Camembrie \$14 V** (Rochester/Salisbury, VT)  
w/Strawberries, Ciabatta Bread, & Wing Farm Honey

## 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, Cajun Shrimp \$10, Ahi Tuna \$15 to any Salad*

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

