



Starters

Blackened Ahi Tuna \$20 (Rochester, VT)

w/Bourbon Plum Sauce & Uphill Farm Micro Greens

Blistered Shishito Peppers \$12 VG (Granville, VT)

w/Soy Scallion dipping Sauce

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

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

Heirloom Tomato & Burrata Mozzarella \$14 V GF (Granville/Middlebury, VT)

w/Maplebrook Farm Burrata Mozzarella, heirloom Tomatoes, Pine Nuts, & Herb Salad drizzled w/Balsamic Glaze

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

Coconut Curry Sweet Potato Bisque \$9 VG GF

Grilled Corn Bread \$8 V (Rochester/Salisbury, VT)

w/Wing Farm Honey

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

