



## Starters

### **Riverbend Farm Beef Tartare\* \$19** (Rochester/Salisbury, VT)

Riverbend Farm Beef Tenderloin, Dijon Mustard, Capers, Chilis, & Garlic w/Ciabatta crisps topped w/Egg Yolk

### **Blackened Ahi Tuna \$20** (Rochester, VT)

w/Bourbon Plum Sauce & Uphill Farm Micro Greens

### **Happy Bird Farm Maple Chili Wings \$16** (Isle La Motte/Rochester, VT)

### **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

### **Old Road Farm Fried Green Tomatoes \$15 V** (Granville/Rochester/Weybridge, VT)

In a sweet & spicy Cream Sauce topped w/Uphill Farm Micro Greens

### **Maple Soul Pickle Plate \$12 VG GF** (Granville, VT)

Assorted house made pickles

### **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

### **Blistered Old Road Farm Shishito Peppers \$12 VG** (Granville, VT)

w/Soy Scallion dipping Sauce

## 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, grilled Chicken \$7, Cajun Shrimp \$10, Ahi Tuna or grilled Swordfish Tips \$15 to any Salad*

### **Baked French Onion Soup \$9** (Cabot, VT)

### **Chilled Gazpacho \$9 VG GF**

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

w/Wing Farm Honey

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

