



Starters

P.E.I. Mussels \$15

w/ Tomato, Basil, Garlic, & White Wine Butter Sauce served w/grilled Ciabatta

Pan Seared Scallops \$19 GF (Rochester/Weybridge, VT)

On a Cauliflower puree, w/roasted Corn Relish, topped w/Salmon Roe, Balsamic Drizzle & Uphill Farm Micro Greens

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 Miro Greens

Blackened Ahi Tuna \$20 GF (Rochester, VT)

w/Bourbon Plum Sauce & Uphill Farm Micro Greens

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

Assorted house made pickles

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

w/Maplebrook Farm Burrata Mozzarella, heirloom Tomatoes, Pine Nuts, & Basil Oil 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, Cajun Shrimp \$10, Swordfish Tips \$12, or blackened Ahi Tuna \$15 to any Salad

Evelyn's New England Clam Chowder \$10 (Weybridge, VT)

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

w/Wing Farm Honey

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

