



Starters

P.E.I. Mussels \$15

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

Fried Green Tomatoes \$15 V (Rochester/Weybridge, VT)

In a sweet & spicy Cream Sauce topped w/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

Honeywilya Salmon Tartare \$18 (Duxbury/Rochester, VT)

Cured Salmon, Cucumber, Crème Fraiche, Salmon Roe, Olive Oil, Pistachio, & Uphill Farm Micro Greens

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

w/Maplebrook Farm Burrata Mozzarella, heirloom Tomatoes, Pine Nuts, & Basil Oil drizzled w/Balsamic Glaze

Warm Blue Ledge Camembrie \$14 V (Salisbury, VT)

w/Raspberry Pinot Noir Jam & Ciabatta bread

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, or blackened Ahi Tuna \$15 to any Salad

Spicy Coconut Curry Sweet Potato Bisque \$9 VG GF

Chilled Strawberry Rosado Soup \$9 GF V

Grilled Corn Bread \$7 V (Charlotte/Salisbury, VT)

w/Honey

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

