

# **Starters To Go**

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

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

Nitty Gritty Hush Puppies \$9 V (Charlotte/Rochester, VT) w/Maple Sambal Aioli

# Salad, Soup & Sides To Go

House Salad w/Maple Red Wine Vinaigrette \$11 V

Classic Caesar Salad\* \$12

#### Soul Caesar Salad\* \$13 GF

Mixed Greens, Parmesan, Bacon, & house Caesar Dressing Add Anchovy \$3, grilled Chicken \$7, Cajun Shrimp \$10, Ahi Tuna \$15 to any Salad

## Ask about our Soup du Jour \$9

# Entrée To Go

Bacon Wrapped VT Wagyu Meatloaf \$28 (Springfield, VT) w/house Vegetable, mashed Potatoes, & Veal Demi-Glace

**Marinated Beef Tips \$28 GF** (Cambridge, VT) Boyden Farm Beef Tips w/mashed Potatoes, sautéed Mushrooms, & Veal Demi-Glace

**River Bend Farm Black Angus Burger\* \$17** (Rochester/Norwich/W Glover, VT) w/Cabot Sharp Cheddar, Tomato, & Lettuce, hand cut Fries, & Maple Cole Slaw on a house made Maple Brioche Add thick cut smoky Bacon or a farm fresh fried Egg \$3, Substitute Blue Ledge Bleu Cheese or Grafton Black Truffle Cheddar \$2

VT Grown BBQ Baby Back Ribs \$24 half rack \$36 full rack (Addison/Huntington, VT) w/hand cut Fries, house made BBQ Sauce, & Maple Cole Slaw

Happy Bird Farm Chicken Marsala \$26 (Isle La Motte, VT) Chicken Breast, Mushrooms, Basil, Sun-dried Tomatoes, & Garlic in a sweet Marsala Wine Sauce over Linguini

#### Hand Rolled Maplebrook Farm Ricotta Gnocchi \$24 V (Bennington/Granville, VT)

w/Spinach, Sun Dried Tomato, Mushroom, & Garlic in a Parmesan Bechamel Sauce Add Bacon or Goat Cheese \$3, grilled Chicken \$7, or Cajun Shrimp \$10

#### Cabot Sharp Cheddar Macaroni & Cheese \$18 V (Cabot/Weybridge, VT)

Add Bacon \$3, grilled Chicken \$7, orCajun Shrimp \$10

Beer Battered Fish & Chips \$24 (Waitsfield/Norwich, VT) w/hand cut Fries, Maple Cole Slaw, & Maple Sambal Aioli

Maple Soul Cajun Shrimp & Grits \$25 GF (Cabot/Rochester, VT)

Wild Caught Shrimp, Cajun Seasoning, Tomato, Scallion, Garlic, & Butter over Cabot Cheddar Grits w/Uphill Micro Greens

### Ask about our Desserts du Jour \$8

# V = Vegetarian GF=Gluten Free 🛱 = New Item

Please notify your server if you have any dietary restrictions or food allergies.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness