



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

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, Cajun Shrimp \$10, Ahi Tuna \$15 to any Salad

Ask about our Soup du Jour \$9

Entrée To Go

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

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, Cajun Shrimp \$10

Cabot Sharp Cheddar Macaroni & Cheese \$18 V (Cabot/Weybridge, VT)
Add Bacon \$3, Cajun Shrimp \$10

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

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

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

Shrimp Scampi \$25
Wild caught Shrimp w/Tomato & Basil in a Garlic, White Wine, Butter Sauce over Linguini

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*

