



## Starters

**Clearfield Farm Spiced Delicata Squash & Goat Cheese Wontons \$7 V** (Granville/Websterville, VT)  
w/VT Creamery Goat Cheese, & Walnuts

**Nitty Gritty Hush Puppies \$7 V** (Charlotte/Rochester, VT)  
w/Maple Sambal Aioli

**Blackened Ahi Tuna \$13** (Rochester, VT)  
w/Uphill Farm Spicy Cucumber Salad, & Uphill Farm Micro Greens

**Clearfield Farm Fried Green Tomatoes \$12 V** (Granville/Charlotte/Rochester, VT)  
w/Maple Chili Cream Sauce & Uphill Farm Micro Greens

**Happy Bird Farm Chicken Wings \$11** (Isla La Motte/Rochester, VT)  
Tossed in Maple Chili or House BBQ Sauce

## Salad & Soup

**House Salad w/Maple Red Wine Vinaigrette \$8 V**

**Classic Caesar Salad \$9**

**Soul Caesar Salad \$10 GF**

Mixed Greens, Parmesan, Bacon, & House Caesar Dressing

*Add Anchovy \$2, Cajun Shrimp or Blackened Ahi Tuna \$9, or add Grilled Chicken \$7 to any Salad*

**Bacon Split Pea Soup \$7 GF**

V = Vegetarian GF=Gluten Free  = New Item

All Craft Beer Cans and Bottles \$5 Singles & \$15 4 Packs Mix and Match



## Entrée

### **Happy Bird Farm Chicken Breast Marsala \$21** (Isle La Motte, VT)

w/Mushrooms, Sundried Tomato, Garlic & Basil in a Sweet Marsala Wine Sauce over Spaghetti

### **Maple Soul Shrimp and Grits \$20 GF** (Cabot, VT)

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

### **River Bend Farm Black Angus Burger \$15** (Rochester/Norwich/Cabot, VT)

w/ Grafton Farm Sharp Cheddar, hand cut Fries, Maple Cole Slaw, & our Pickle on a house made Maple Brioche

*Add thick cut Smoky Bacon or local fried Egg \$2*

*Substitute Blue Ledge Farm Bleu Cheese, VT Creamery Goat Cheese or Grafton Farm Black Truffle Cheddar \$1*

### **Marinated Beef Tips \$20 GF**

w/Hand Cut Fries, Sautéed Cremini Mushrooms, & Veal Demi-Glace

### **Cabot Sharp Cheddar Macaroni & Cheese \$14 V** (Cabot/Rutland, VT)

*Add Bacon \$2/Add Chicken \$7/ Cajun Shrimp \$9/ Pulled Pork \$7*

### **VT Grown BBQ Baby Back Ribs \$20** (Addison, VT)

w/hand cut Fries, house made BBQ Sauce, & Maple Cole Slaw

### **Cajun Swordfish Steak \$24 GF**

W/ Bourbon, Brown Sugar, Plum, Melon, & Habanero Relish & Roasted Red Potatoes

### **Grilled Champlain Farm Pork Rib Loin Chop \$24** (Addison, VT) **GF**

W/ Roasted Red Potatoes and Rosemary French Onion Jus

## Dessert Tonight: \$7

### **Flourless Chocolate Torte V GF** (Rutland/Salisbury, VT)

### **Maple Crème Brulee V GF** (Rutland/Rochester, VT)

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*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*