

Entrée

Grilled Rib Eye* \$35 GF (Cambridge, VT)

Boyden Farm Rib Eye w/mashed Potato & Veal Demi-Glace

Bacon Wrapped VT Wagyu Meatloaf \$28 (Springfield, VT)

w/house Vegetable, mashed Potatoes, & Veal Demi-Glace

Pan Seared Honeywilya Coho Salmon \$30 GF (Duxbury/Granville, VT)

w/roasted Eggplant & Tomato

Seared Scallops \$36 GF (Springfield, VT)

w/Hominy, Corn & Bacon Relish, & Balsamic drizzle

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 Farm Micro Greens

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

Pistachio Lamb Chop \$33 GF

w/Rosemary roasted Sweet Potato, & Demi-Glace

Smoked Sweet Potato, Mushroom & Pecan Farro \$25 V (Rochester/Weybridge, VT)

w/Balsamic reduction, Pepitas, & Uphill Farm Micro Greens

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

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

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

Add Bacon \$3, Cajun Shrimp \$10

River Bend Farm Black Angus Burger* \$17 (Cabot/Rochester/Norwich, VT)

w/Cabot Sharp Cheddar, Tomato, & Greens on a house made Maple Brioche /hand cut Fries, & Maple Cole Slaw Add thick cut Smoky Bacon or a farm fresh fried Egg, \$3 Substitute Blue Ledge Bleu Cheese or Grafton Black Truffle Cheddar Cheese \$2

Dessert Tonight: \$8

Ms. Elissa's Key Lime Pie V (Rochester, VT)

Maple Crème Brulee V GF (Rochester/Weybridge/Salisbury, VT)

Ms. Elissa's NY Style Cheesecake V GF (Rochester, VT)

w/Red Wine Strawberry Compote

Flourless Chocolate Cake V GF (Weybridge/Salisbury, VT)