

## **Entrée**

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

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

Marinated Beef Tips \$28 GF (Cambridge, VT)

Boyden Farm Beef Tips w/mashed Potatoes, sautéed Mushrooms, & Veal Demi-Glace

Honeywilya Halibut \$36 GF (Duxbury/Rochester, VT)

w/Green Coconut Curry, Jasmine Rice, Herbs & Uphill Farm Micro Greens

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

Lollipop Fried Chicken \$25 (Isle La Motte/Rochester, VT)

Marinated Happy Bird Farm Chicken Legs & Smoky Bacon Collards

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

## Rabbit & Leek Pie \$26

w/house vegetable

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 Sweet Potato Pie V (Rochester, VT)

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

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

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