

Entrée

Grilled Ribeye \$33 (Cambridge, VT)

Boyden Farm Ribeye w/mashed Potatoes, & Veal Demi-Glace

Grilled Veal Chop \$38 GF

w/mashed Potatoes & Veal Demi-Glace

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

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

Spicy Coconut Green Curry Halibut \$35 GF (Duxbury, VT)

w/wild caught Halibut, Coconut Green Curry sauce, Sundried Tomato & Herbs over Jasmine Rice

Maple Soul Cajun Shrimp & Grits \$23 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

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/Rochester, VT)

w/Spinach, Sun-dried Tomato, Mushroom, Garlic, & Basil in a Parmesan Bechamel Sauce w/Uphill Farm Micro Greens

Add VT Creamery Goat Cheese, or Bacon \$3/Happy Bird Farm Chicken \$7/ Cajun Shrimp \$9

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

Add Bacon \$3, grilled Chicken \$7, 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

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

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

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