

Entrée

Grilled Rib Eye* \$35 GF (Cambridge, VT) Boyden Farm Rib Eye w/Fries & Veal Demi-Glace

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

w/house Vegetable, mashed Potatoes, & 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 Farm Micro Greens

Pistachio Encrusted Lamb Chop \$36 GF

w/herb roasted Yams, & Veal Demi-Glace

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

Pan Roasted Chicken \$26 GF (Isle La Motte, VT)

Pan Roasted Happy Bird Farm Chicken Breast w/house Vegetables & mashed Potatoes

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/Websterville, VT)

w/Spinach, Sun-dried Tomato, Mushroom, Garlic, & Basil in a Parmesan Bechamel Sauce w/VT Creamery Goat Cheese & Uphill Farm Micro Greens Add Bacon \$3/ 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

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

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

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 NY Style Cheesecake V GF (Rochester, VT) w/Red Wine Strawberry Compote

Ms. Elissa's Chocolate Peanut Butter Pie V (Rochester, VT)

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

