



Starters

Blackened Ahi Tuna \$20 (Rochester, VT)
w/Bourbon Plum Sauce & Uphill Farm Micro Greens

P.E.I. Mussels & Littleneck Clams \$17
w/ Tomato, Basil, Garlic, & White Wine Butter Sauce served w/grilled Ciabatta

Blistered Shishito Peppers \$12 VG (Granville, VT)
w/Soy Scallion dipping Sauce

Happy Bird Farm Maple Chili Wings \$16 (Isle La Motte/Rochester, VT)

Roasted Beets & Goat Cheese \$14 V GF (Websterville/Rochester, VT)
Roasted Beets, VT Creamery Goat Cheese, Pecans, Pumpkin Seeds, Maple Balsamic Drizzle, topped
w/Uphill Farm Micro Greens

Nitty Gritty Hush Puppies \$9 V (Charlotte/Rochester, VT)
w/Maple Sambal Aioli

Salad, Sides & Soup

House Salad w/Maple Red Wine Vinaigrette \$11 V (Granville/Norwich, VT)

Classic Caesar Salad* \$12 (Salisbury/Norwich, VT)

Soul Caesar Salad* \$13 GF (Granville/Salisbury/Springfield, VT)
Mixed Greens, Parmesan, Bacon, & house Caesar Dressing

Add Anchovy \$4, Grilled Chicken \$7, Cajun Shrimp \$10, Ahi Tuna \$15 to any Salad

Baked French Onion Soup \$9 (Cabot, VT)

Grilled Corn Bread \$8 V (Salisbury, VT)
w/Honey drizzle

VG = Vegan V = Vegetarian GF=Gluten Free  = New Item

