



Starters

P.E.I. Mussels \$16

w/ Tomato, Basil, Garlic, & White Wine Butter Sauce served w/grilled Focaccia

Blue Ledge Farm Cheese Plate \$20 V (Cornwall/Norwich/Salisbury, VT)

A variety of Blue Ledge Farm Cheeses w/Apple butter, & Focaccia crisps

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

Smoked Old Road Farm Delicata Squash \$15 V GF (Granville/Rochester/Salisbury, VT)

w/Pecans, Pepitas, Blue Cheese, Balsamic Drizzle, Maple, & Uphill Farm Micro Greens

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

Wild Mushroom Toast \$16 V (Granville/Norwich /Rochester/Salisbury/Websterville, VT)

Maplebrook Farm Ricotta Cheese topped w/Hen of the Wood & Crimini Mushrooms, Garlic, Shallots, in a sweet wine sauce, & a Maple Meadows Farm Fried Egg on Focaccia

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, Happy Bird Farm Grilled Chicken \$7, Cajun Shrimp \$10, Ahi Tuna \$15 to any Salad

Split Pea w/VT Bacon \$9 GF (Addison, VT)

Grilled Corn Bread \$8 V (Charlotte/Norwich/Rochester/Salisbury/Weybridge, VT)

w/Wing Farm Honey drizzle

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

