



## 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

**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*

**Potato, Scallion, Bacon Soup \$9 GF** (Weybridge, VT)

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

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

