



Starters To Go

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

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

Salad, Soup & Sides To Go

House Salad w/Maple Red Wine Vinaigrette \$11 V

Classic Caesar Salad* \$12

Soul Caesar Salad* \$13 GF

Mixed Greens, Parmesan, Bacon, & house Caesar Dressing
Add Anchovy \$4, Cajun Shrimp \$10, Ahi Tuna or Honeywilya seared Salmon \$15 to any Salad

Ask about our Soup du Jour \$9

Entrée To Go

River Bend Farm Black Angus Burger* \$18 (Rochester/Norwich/W Glover, VT)
w/Cabot Sharp Cheddar, Tomato, & Lettuce, hand cut Fries, & Maple Cole Slaw on a house made Maple Brioche
Add thick cut smoky Bacon or a farm fresh fried Egg \$3, Substitute Blue Ledge Bleu Cheese or VT Creamery Goat Cheese \$2

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

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 Bacon or VT Creamery Goat Cheese \$3, Cajun Shrimp \$9, Honeywilya seared Salmon \$15

Cabot Sharp Cheddar Macaroni & Cheese \$18 V (Cabot/Weybridge, VT)
Add Bacon \$3, Cajun Shrimp \$10, or Honeywilya seared Salmon \$15

Beer Battered Fish & Chips \$27 (Norwich/Rochester, VT)
w/hand cut Fries, Maple Cole Slaw, & Maple Sambal Aioli

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 Micro Greens

Ask about our Desserts du Jour \$8

V = Vegetarian GF=Gluten Free  = New Item

Please notify your server if you have any dietary restrictions or food allergies.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness*

