

Entrée

Pan Seared Honeywilya King Salmon \$35 GF (Duxbury, VT)

w/Pumpkin puree & grilled Asparagus

Pistachio Encrusted Lamb Chop \$36 GF (Starksboro, VT)

w/Parsnip puree & Red Wine Demi Glace

Steak Frites* \$37 (Cambridge, VT)

Boyden Farm 12 oz. Ribeye w/Fries & Veal Demi-Glace

Rabbit & Leek Pie \$26 (Cabot/Norwich, VT)

Topped w/a house made crust, served w/grilled Asparagus

Champlain Farm Grilled Pork Chop \$26 GF (Addison, VT)

w/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

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

Smoked Sweet Potato, Mushroom & Pecan Farro \$25 V (Rochester/Weybridge, VT)

w/Balsamic reduction, Pepitas, & Uphill Farm Micro Greens

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

w/house Vegetable, mashed Potatoes, & Veal Demi-Glace

Cabot VT Sharp Cheddar Macaroni & Cheese \$18 V (Cabot/Weybridge, VT)

Add Bacon \$3, grilled Chicken \$7, or Cajun Shrimp \$10

River Bend Farm Black Angus Burger* \$18 (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 VT Creamery Goat Cheese \$2

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

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

Dessert Tonight: \$8

Ms. Elissa's Maple Pecan Pie V (Rochester, VT)

Maple Crème Brulee V GF (Rochester/Weybridge/Salisbury, VT)

Ms. Elissa's NY Style Cheesecake V GF (Rochester, VT)