



Starters To Go

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

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

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, grilled Chicken \$7, Cajun Shrimp \$10, marinated Skirt Steak \$12, or Ahi Tuna \$15 to any Salad

Ask about our Soup du Jour \$9

Entrée To Go

Bacon Wrapped VT Wagyu Meatloaf \$28 (Springfield, VT)
w/house Vegetable, mashed Potatoes, & Veal Demi-Glace

Marinated Beef Tips \$28 GF (Cambridge, VT)

Boyden Farm Beef Tips w/mashed Potatoes, sautéed Mushrooms, & Veal Demi-Glace

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

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

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

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

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

Shrimp Scampi \$25

Wild caught Shrimp w/Tomato & Basil in a Garlic, White Wine, Butter Sauce over Spaghetti

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 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*

