

## **Entrée**

### **Grilled Tomahawk Ribeye\* \$52 GF**

w/mashed Potatoes, Veal Demi-Glace, & Horseradish Cream

### Grilled Veal Chop \$36 GF

w/roasted Potatoes, & Veal Demi-Glace

### Happy Bird Farm Chicken Marsala \$27 GF (Isle La Motte, VT)

Chicken Breast, Mushrooms, in a sweet Marsala Wine Sauce over mashed Potato

#### Grilled Swordfish \$35 GF

In Lemon Caper Butter, served w/roasted Potato

### 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

### 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\* \$19 (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

#### 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 VT Creamery Goat Cheese, or Bacon \$3/Happy Bird Farm Chicken \$7/ Cajun Shrimp \$10

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

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

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

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

# Dessert Tonight: \$8

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

Flourless Chocolate Cake V GF (Weybridge/Salisbury, VT)

Warm Bread Pudding V (Norwich/Rochester/Weybridge/Salisbury, VT)

w/Salted Caramel Topping

VG = Vegan 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.