

Entrée

Spicy Coconut Green Curry Monkfish \$30 GF

w/wild caught Monkfish, Coconut Green Curry Broth, & herbs topped w/house made Kimchi over Jasmine Rice

Maple Soul Cajun Shrimp & Grits \$25 GF (Cabot/Charlotte/Rochester, VT)

Wild Caught Shrimp, Cajun Seasoning, Tomato, Scallion, Garlic, & Butter over Cabot Cheddar Grits

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

Grilled Veal Chop \$36 GF

w/mashed Potatoes & Oyster Mushrooms in a Marsala Sauce

New England Pot Roast \$27 GF (Cambridge, VT)

Boyden Farm Beef, Carrots, Celery, Onion, & Potatoes in a Rich Gravy

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

w/house Vegetable, mashed Potatoes, & 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

Pan Roasted Quail \$28 GF (Springfield, VT)

w/sauteed Brussels Sprouts, & Pistachios in a Cranberry Red Wine Demi-Glace

Happy Bird Farm Chicken Pot Pie \$26 (Cabot/Granville/Isle La Motte/Norwich/Salisbury, VT)

Pan Roasted Happy Bird Farm Chicken, Carrots, Onion & Celery in a hearty Chicken Gravy topped w/a house made Pie Crust

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

Add Bacon \$3/Cajun Shrimp \$9

Hand Rolled Maplebrook Farm Ricotta Gnocchi \$24 V (Bennington/Rochester, VT)

w/Spinach, Sun-dried Tomato, Mushroom, & Garlic in a Parmesan Bechamel Sauce w/Uphill Farm Micro Greens

Add VT Creamery Goat Cheese, or Bacon \$3/ Cajun Shrimp \$10


Dessert Tonight: \$8

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

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

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

Ms. Elissa's Coconut Cream Pie V (Rochester, VT)

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.*