

<u>Entrée</u>

Champlain Farm Grilled Pork Chop \$26 GF (Addison, VT) w/mashed Potatoes, & Veal Demi-Glace

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

Marinated Beef Tips \$28 GF (Cambridge, VT) Boyden Farm Beef Tips w/mashed Potatoes, sautéed Mushrooms, & Veal Demi-Glace

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

> 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 Chess Pie V (Rochester, VT)

Maple Bourbon Apple Crisp V (Rochester/Weybridge, VT)

VG = Vegan V = Vegetarian GF=Gluten Free ^{**F** = 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.}