

Entrée

Grilled Veal Chop \$35 GF

w/roasted Potatoes, & Veal Demi-Glace

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

w/house Vegetable, mashed 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

Pan Roasted Duck Breast \$35 GF

w/Oyster Mushrooms & Leeks topped w/Pomegranate Gastrique served w/Fennel Salad

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

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

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, & Basil in a Parmesan Bechamel Sauce w/Uphill Farm Micro Greens

Add VT Creamery Goat Cheese, or Bacon \$3/ 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)

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

Ms. Elissa's Raspberry Charlotte (Rochester, VT)