

## Starters

**Parsnip Tots \$15** (Rochester/Weybridge, VT) w/Salted Maple Crème Sauce, Smoked Trout & Uphill Farm Micro Greens

**Liver Mush \$12** (Charlotte/Rochester, VT) w/ Onion & Bacon Jam & Veal Demi-Glace

Roasted Beets & Goat Cheese \$14 V GF (Rochester/Websterville, VT)

Roasted Beets, VT Creamery Goat Cheese, Pecans, Pumpkin Seeds, Maple Balsamic Drizzle, topped w/Uphill Farm

Micro Greens

## P.E.I. Mussels \$16

w/ Tomato, Basil, Garlic, & White Wine Butter Sauce served w/grilled Ciabatta

Warm Blue Ledge Farm Camembrie w/Honey Glazed Beets \$16 V (Castleton/Salisbury, VT) w/Castleton Crackers

**Hummus \$12 VG** (Norwich, VT) w/Olive Oil, Sundried Tomatoes, & Garlic served w/house made Foccacia

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

## Salad, Sides & Soup

House Salad w/Maple Red Wine Vinaigrette \$11 V (Granville/Norwich, VT)

Classic Caesar Salad\* \$12 (Salisbury/Norwich, VT)

**Soul Caesar Salad\* \$13 GF** (Granville/Salisbury/Springfield, VT) Mixed Greens, Parmesan, Bacon, & house Caesar Dressing

Add Anchovy \$4, Cajun Shrimp \$10, Ahi Tuna \$15 to any Salad

Baked French Onion Soup \$9 (Cabot, VT)

**Grilled Corn Bread \$8 V** (Charlotte/Norwich/Salisbury/Weybridge, VT) w/Honey