## MAPLESOUL

## Entrée

Grilled 16 oz. T-Bone* \$46
w/Fries \& Veal Demi-Glace
Marinated Beef Tips \$28 GF (Cambridge, VT)
Boyden Farm Beef Tips w/mashed Potatoes, sautéed Mushrooms, \& Veal Demi-Glace
Champlain Farm Grilled Pork Chop \$27 GF (Addison, VT)
w/mashed Potatoes, house Vegetables, \& Veal Demi-Glace
Zuppa de Pesce \$32
Swordfish, Clams, Shrimp, \& Mussels in a Tomato, White Wine Broth w/Grilled Foccacia
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
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 or house made Kimchi, \$3 Substitute Blue Ledge Bleu Cheese or VT Creamery Goat Cheese \$2

Country Fried Chicken \$23 (Isle La Motte/Rochester, VT)
w/Maple Cole Slaw \& Maple Roasted Sweet Potato
Cabot Sharp Cheddar Macaroni \& Cheese \$18 V (Cabot/Weybridge, VT)
Add Bacon \$3/Cajun Shrimp \$10
Hand Rolled Maplebrook Farm Ricotta Gnocchi \$24 V (Bennington/Rochester, VT)
w/Spinach, Sun-dried Tomato, Mushroom, \& Garlic in a Parmesan Cream Sauce w/Uphill Farm Micro Greens Add VT Creamery Goat Cheese, or Bacon \$3/ Cajun Shrimp \$10

Roasted Mushroom \& Mascarpone Risotto \$29 V GF
Oyster \& Lions Mane Mushrooms, VT Creamery Mascarpone, Garlic, w/Basil, Parsley, \& Uphill Farm Micro Greens

## Dessert Tonight: \$8

Maple Crème Brulee V GF (Rochester/Weybridge/Salisbury, VT)
Flourless Chocolate Cake V GF (Weybridge/Salisbury, VT)
Ms. Elissa's Cheesecake V GF (Rochester, VT)
Ms. Elissa's Maple Custard Pie V (Rochester, VT)

