

Entrée

Pan Roasted Rack of Venison* \$39 GF

w/Rosemary Roasted winter Vegetables & Veal Demi-Glace

Boyden Farm Grilled Ribeye* \$44 (Cambridge, VT)

14 oz. Ribeye, w/Fries, & Veal Demi-Glace

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

w/house Vegetable, mashed Potatoes, & Veal Demi-Glace

Marinated Beef Tips \$28 GF (Cambridge, VT)

Boyden Farm Beef Tips w/mashed Potatoes, sautéed Mushrooms, & Veal Demi-Glace

Grilled Swordfish \$35 GF

In Lemon Caper Butter, served w/roasted Red Potatoes

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

Smoked Sweet Potato, Mushroom & Pecan Farro \$25 V (Rochester/Weybridge, VT)

w/Balsamic reduction, Pepitas, & Uphill Farm Micro Greens

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

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 Chocolate Raspberry Silk 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.