



## Starters

### **Amber's Lemon Chutney Burratta \$16 V** (Bennington/Norwich/Rochester, VT)

Amber's Lemon Chutney w/Basil Oil, & Pistachio over Maplebrook Farm Burratta topped w/Uphill Farm Micro Greens, served w/roasted Garlic Focaccia

### **Parsnip Tots \$15** (Rochester/Weybridge, VT)

w/Salted Maple Crème Sauce, Smoked Trout & Uphill Farm Micro Greens

### **Maple Soul Pickle Plate \$12 VG GF** (Granville, VT)

Assorted house made pickles

### **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

### **Poutine \$15** (N Bennington, VT)

Hand cut Fries, Maplebrook Cheddar Curds, Veal Demi-Glace & Scallions

### **P.E.I. Mussels \$17**

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

## 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*

### **Curry Sweet Potato Bisque \$9 V GF** (Weybridge, VT)

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

w/Honey

