

## **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

#### Pan Roasted Quail \$28 (Cavendish/Weybridge, VT)

w/Mushroom & Pecan Farro

#### 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 (Stockbridge/Weybridge, VT)

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)