

# Entrée

#### Grilled Swordfish \$34 GF

In Lemon Caper Butter, served w/roasted Red Potato

#### Baked Cod Loin \$28

w/Buttery Crust served over Sweet Potato puree, & house Vegetable

## Grilled 16 oz. Ribeye\* \$38 GF

w/mashed Potatoes & 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

## 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 \$3, Substitute Blue Ledge Bleu Cheese or VT Creamery Goat Cheese \$2

#### 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

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

w/Balsamic reduction, Pepitas, & 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 Lemon Chiffon Pie V (Rochester, VT)

VG = Vegan V = Vegetarian GF=Gluten Free