MAPLE SOUL

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

Seafood Scampi $27
Wild caught Shrimp & Swordfish w/Tomato & Basil in a Garlic, White Wine, Butter Sauce over Spaghetti

Maple Soul Cajun Shrimp & Grits $25 GF (Cabot/Charlotte/Rochester, VT)
Wild Caught Shrimp, Cajun Seasoning, Tomato, Scallion, Garlic, & Butter over Cabot Cheddar Grits

Marinated Beef Tips $28 GF (Cambridge, VT)
Boyden Farm Beef Tips w/mashed Potatoes, sautéed Mushrooms, & Veal Demi-Glace

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

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

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 **= 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.*