



## Entrée

### **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*

### **Champlain Farm Grilled Pork Chop \$27 GF** (Addison, VT)

w/roasted Potato, house Vegetable, & Veal Demi-Glace

### **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 Maple Cream 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.*