



## Starters

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

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

### **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

### **Hummus \$12 VG** (Norwich, VT)

w/Olive Oil, Sundried Tomatoes & Olive Tapenade served w/grilled Focaccia

### **Poutine \$16** (N Bennington, VT)

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

### **1000 Stone Farm Wild Mushroom Toast \$19 V** (Brookfield/N. Bennington/Rochester/Salisbury, VT)

Maplebrook Farm Ricotta Cheese topped w/Oyster, Chestnut, Lions Mane, & Shiitake Mushrooms, Garlic, Butter, & Herbs, & a Maple Meadows Farm Fried Egg on toasted Focaccia

### **Baked Buratta \$17 V** (Bennington/Norwich, VT)

w/ sweet Tomato Sauce & toasted 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*

### **Baked French Onion Soup \$10** (Cabot, VT)

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

w/Honey

VG = Vegan V = Vegetarian GF=Gluten Free  = New Item

