



## Starters

**Mushroom & Goat Cheese Tart \$12 V** (Brookfield/Rochester/Websterville, VT)  
w/Lion's Mane & Oyster Mushrooms, VT Creamery Goat Cheese, Shallots & Garlic on Puff Pastry, topped w/Balsamic drizzle & Uphill Farm Pea Shoots

**Grits, Beans, & Greens \$15 GF** (Cabot/Huntington/Springfield, VT)  
Cabot Cheddar Grits, Maple, Bacon Baked Beans, & Smoky Collard Greens w/Bacon

**P.E.I. Mussels \$17**  
w/ Tomato, Basil, Garlic, & White Wine Butter Sauce served w/grilled Focaccia

**Maple Soul Pickle Plate \$12 VG GF** (Granville, VT)  
Assorted house made pickles

**Amber's Lemon Chutney Burratta \$16 V** (Bennington/Norwich/Rochester, VT)  
Amber's Lemon Chutney w/Basil Oil, & Pistachio over Maplebrook Farm Burratta topped w/Uphill Farm Micro Greens, served w/roasted Garlic 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

**Black Truffle Cheddar & Potato Croquettes \$15 V** (Grafton/Weybridge, VT)  
w/roasted Garlic Aioli & Uphill Farm Pea Shoots

## 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*

**Smoky, Spicy Bacon Collard Greens \$6 GF**

**Maple Bacon Baked Beans \$6 GF** (Huntington, VT)  
w/Mountainside Maple Sugar, & Bacon

**Coconut Curry Sweet Potato Bisque \$9 VG GF**

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

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

