

## Entrée

Baked Cod Loin \$28 (Cabot/Rochester, VT)

w/Butter Crust served over Sweet Potato Puree, & house Vegetable

Happy Bird Farm Chicken Marsala \$26 GF (Isle La Motte, VT)

Chicken Breast, Mushrooms, Basil, Sun-dried Tomatoes, & Garlic in a sweet Marsala Wine Sauce w/mashed Potatoes

Maple Soul Cajun Shrimp & Grits \$25 GF (Cabot/Charlotte/Rochester, VT)

Wild Caught Shrimp, Cajun Seasoning, Tomato, Scallion, Garlic, & Butter over Cabot Cheddar Grits

Grilled T-Bone\* \$42

w/Fries & Veal Demi-Glace

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/mashed 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/grilled Chicken \$7/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/grilled Chicken\$7/ Cajun Shrimp \$10

## **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)

Ms. Elissa's Carrot Cake V (Rochester, VT)

\*\*Contains Nuts\*\*

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

Please notify your server if you have any dietary restrictions or food allergies.