



## Starters

**Blackened Ahi Tuna \$21 GF** (Rochester, VT)  
w/Bourbon Plum Sauce & Uphill Farm Micro Greens

**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

**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

**Nitty Gritty Hush Puppies \$9 V** (Charlotte/Rochester, VT)  
w/Maple Sambal Aioli

**Vermont Cheese Plate \$22 V** (Middlebury/Norwich/Putney/Salisbury, VT)  
Blue Ledge Farm Camembrie & Middlebury Blue, Champlain Valley Triple Cream, & VT Shepherd Smoked Invierno Cheeses w/Fig, Raspberries, toasted Focaccia Crisps

**Olive & Sundried Tomato Tapenade \$13 VG** (Norwich/Rochester, VT)  
w/toasted Focaccia & Uphill Farm Micro Greens

## 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, grilled Chicken \$7, Cajun Shrimp \$10, Ahi Tuna \$15 to any Salad*

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

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

**Garlic Sauteed Broccolini \$7 VG GF**

