

Entrée

Grilled Swordfish \$32 GF

In Lemon Caper Butter, served w/roasted Red 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

Seafood Scampi \$25

Wild caught Shrimp & Swordfish w/Tomato & Basil in a Garlic, White Wine, Butter Sauce over Linguini

Grilled Ribeve* \$39

w/Fries, & Veal Demi-Glace

Veal Chop Marsala \$40 GF

w/Mushrooms, Basil, Sun-dried Tomatoes, & Garlic in a sweet Marsala Wine Sauce over Mashed Potatoes

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 or house made Kimchi \$3, Substitute Blue Ledge Bleu Cheese or VT Creamery Goat Cheese \$2

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

w/mashed Potatoes, house Vegetable, & Veal Demi-Glace

VT Grown BBQ Baby Back Ribs \$25 half rack \$37 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/BBQ Pork Belly \$8/ 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/BBQ Pork Belly \$8/ Cajun Shrimp \$10

Dessert Tonight: \$8

Ms. Elissa's Rhubarb Custard Pie V (Rochester, VT)

Maple Crème Brulee V GF (Rochester/Weybridge/Salisbury, VT)

Ms. Elissa's Cheesecake V GF (Rochester, VT)

Flourless Chocolate Cake V GF (Weybridge/Salisbury, VT)