



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

Nitty Gritty Hush Puppies \$10 V (Charlotte/Rochester, VT)
w/Maple Sambal Aioli

1000 Stone Farm Wild Mushroom Toast \$19 V (Brookfield/N. Bennington/Rochester/Salisbury, VT)
Maplebrook Farm Ricotta Cheese topped w/Oyster, Lions Mane, & Shiitake Mushrooms, Sundried Tomatoes, Garlic, Butter, & Herbs, & a Maple Meadows Farm Fried Egg on toasted Focaccia

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

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

Caprese \$16 GF V (Bennington, VT)
Heirloom Tomatoes, Mozzarella, Basil, Balsamic Glaze & Olive Oil

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

