



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

Happy Bird Farm Maple Chili Wings \$16 (Isle La Motte/Rochester, VT)

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

Clearfield Farm Broccoli Cheese & Crackers \$120 V (Granville/Cabot/Weybridge, VT)
Clearfield Farm Broccoli in Cabot Cheddar Fondue, topped w/Buttery Crumbs

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

Evelyn's Periwinkle Stew \$10 (Weybridge, VT)
Also known as New England Clam Chowder

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

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

