



## 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

### **Hummus \$16 VG**

w/Olive Oil, & Olive Tapenade served w/toasted Focaccia

### **Amber's Burrata w/Honey poached Rhubarb \$16 V** (Bennington/Norwich/Rochester, VT)

Maplebrook Farm Burratta w/Honey, Ginger & Thyme poached Rhubarb, drizzled w/ Olive Oil, & topped w/Lemon Balm & Mint served w/grilled Focaccia

## 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

### **Chilled Strawberry Rose Soup \$9 V GF**

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

w/Honey

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

