MAPLE SOUL

Entrée

Maple Soul Cajun Shrimp & Grits $25 GF (Cabot/Charlotte/Rochester, VT)
Wild Caught Shrimp, Cajun Seasoning, Tomato, Scallion, Garlic, & Butter over Cabot Cheddar Grits

Pan Roasted Rack of Lamb $38 GF (Granville, VT)
w/sauteed Mushrooms & Onion, in Veal Demi-Glace

Grilled Rib Eye* $40 GF (Cambridge, VT)
Boyden Farm 14 oz. Rib Eye w/mashed Potato & 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 $28 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 $19 V (Cabot/Weybridge, VT)
Add Bacon $3/ Happy Bird Farm grilled Chicken or Pulled Pork $7/ 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/ Happy Bird Farm grilled Chicken $7/ Cajun Shrimp $10

Smoked Sweet Potato, Mushroom & Pecan Farro $25 V (Brookfield/Rochester/Weybridge, VT)
w/Balsamic reduction, Pepitas, & Uphill Farm Micro Greens

Dessert Tonight: $8

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

Ms. Elissa's Cheesecake V GF (Rochester, VT)
w/Whipped Cream

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

Amber's Strawberry Shortcake V (Cabot/Norwich/Weybridge, VT)

VG = Vegan V = Vegetarian GF=Gluten Free = New Item
Please notify your server if you have any dietary restrictions or food allergies.
**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness.*