



Starters

Honey, Basil poached Peaches & Burrata \$16 V (Bennington/Norwich, VT)
Maplebrook Farm Burrata, Honey poached Peaches, & Basil, drizzled w/Balsamic reduction, served w/Focaccia

Little Neck Clams \$18 GF
Steamed in White Wine Butter Sauce w/Basil, Garlic, & Sun-dried Tomatoes

Fried Calamari \$15 (Rochester, VT)
w/Maple Chili Sauce

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

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, Garlic, Butter, & Herbs, & a Maple Meadows Farm Fried Egg on toasted Focaccia

Maple Soul Pickle Plate \$12 VG GF (Granville, VT)
Assorted house made pickles

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

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

Watermelon Salad \$12 GF V (Rochester/Websterville, VT)
Watermelon, Cucumber, Mint & Shallots in a Red Wine Vinaigrette, VT Creamery Goat Cheese, topped w/Lemon Zest, Pumpkin Seeds

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

