



### Starters To Go

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

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

### Salad, Soup & Sides To Go

**House Salad w/Maple Red Wine Vinaigrette \$11 V**

**Classic Caesar Salad\* \$12**

**Soul Caesar Salad\* \$13 GF**  
Mixed Greens, Parmesan, Bacon, & house Caesar Dressing  
*Add Anchovy \$4, Cajun Shrimp \$10, or Ahi Tuna \$15 to any Salad*

**Ask about our Soup du Jour**

### Entrée To Go

**Marinated Beef Tips \$28 GF** (Cambridge, VT)  
Boyden Farm Beef Tips w/mashed Potatoes, sautéed Mushrooms, & Veal Demi-Glace

**River Bend Farm Black Angus Burger\* \$19** (Rochester/Norwich/W Glover, VT)  
w/Cabot Sharp Cheddar, Tomato, & Lettuce, hand cut Fries, & Maple Cole Slaw on a house made Maple Brioche  
*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*

**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

**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 /Cajun Shrimp \$10*

**Cabot Sharp Cheddar Macaroni & Cheese \$18 V** (Cabot/Weybridge, VT)  
*Add Bacon \$3 / Cajun Shrimp \$10*

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

**Ask about our Desserts du Jour \$8**

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*

