

## **Starters**

#### Blackened Ahi Tuna\* \$20 GF (Rochester, VT)

w/Bourbon Plum Sauce & Uphill Farm Micro Greens

#### 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

#### Old Road Farm Fried Green Tomatoes \$15 V (Granville/Rochester/Weybridge, VT)

In a sweet & spicy Cream Sauce topped w/Uphill Farm Micro Greens

### Blistered Shishito Peppers \$12 VG (Granville, VT)

w/Soy & Garlic dipping Sauce

Cheese Plate \$15 V (Castleton/Rochester/Salisbury, VT)

Blue Ledge Farm Camembrie & Champlain Valley Creamery Triple Cream w/Fig, Castleton Crackers, & Dilly Beans

# Salad, Sides & Soup

House Salad w/Maple Red Wine Vinaigrette \$12 V (Granville/Norwich, VT)

Classic Caesar Salad\* \$13 (Salisbury/Norwich, VT)

**Soul Caesar Salad\* \$14 GF** (Granville/Salisbury/Springfield, VT)

Mixed Greens, Parmesan, Bacon, & house Caesar Dressing

Add Anchovy \$4, grilled Happy Bird Farm Chicken \$7, Cajun Shrimp \$10, Ahi Tuna \$15 to any Salad

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

Fire Roasted Corn on the Cob \$5 V (Cabot/Granville, VT)

w/Cajun Butter & Scallions

Watermelon Salad \$12 GF V (Rochester/Websterville, VT)

Watermelon, Cucumber, & Mint in a Red Wine Vinaigrette, VT Creamery Goat Cheese, topped w/Pumpkin Seeds & Balsamic drizzle