



## Starters

**Blackened Ahi Tuna \$20 GF** (Rochester, VT)  
w/Bourbon Plum Sauce & Uphill Farm Micro Greens

**P.E.I. Mussels \$16**  
w/ Tomato, Basil, Garlic, & White Wine Butter Sauce served w/grilled Focaccia

**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

**Caprese \$15 V** (N Bennington, VT)  
w/Maplebrook Farm Mozzarella, Tomato, Basil, Confit Garlic, drizzled w/Balsamic Glaze

**Old Road Farm Fried Green Tomatoes \$15 V** (Granville/Rochester/Weybridge, VT)  
In a sweet & spicy Cream Sauce topped w/Uphill Farm Micro Greens

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

**1000 Stone Farm Wild Mushroom Toast \$19 V** (Brookfield/N. Bennington/Rochester/Salisbury, VT)  
Maplebrook Farm Ricotta Cheese topped w/Oyster, Chestnut, Lions Mane, & Shiitake Mushrooms, Garlic, Butter, & Herbs, & a Maple Meadows Farm Fried Egg on toasted Focaccia

## 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*

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

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

**Maple Bacon Baked Uphill Farm Beans \$6 GF** (Huntington/Rochester, VT)  
w/Mountainside Maple Sugar, & Bacon

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

