



Entrée

Seared Salmon \$26 GF (Granville, VT)

w/Winter Squash puree & Sprouted Cauliflower

Maple Soul Cajun Shrimp & Grits \$26 GF (Cabot/Rochester, VT)

Wild Caught Shrimp, Cajun Seasoning, Tomato, Scallion, Garlic, & Butter over Cabot Cheddar Grits w/Uphill Farm Micro Greens

Pan Roasted Rack of Lamb \$32 GF

w/mashed Potatoes & Veal Demi-Glace

Sauteed Beef Tips \$28 GF (Cambridge, VT)

mashed Potatoes, sautéed Mushrooms, & 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

Chicken Pot Pie \$26 (Cabot/Isle La Motte/Norwich, VT)

Pan Roasted Happy Bird Farm Chicken, Carrots, Onion & Celery in a hearty Chicken Gravy topped w/a house made Pie Crust

Spinach & Lentil stuffed Quail \$26 GF (Cavendish/Granville, VT)

w/Cranberry & Saffron Risotto

BBQ Baby Back Ribs \$26 half rack \$38 full rack (Huntington, VT)

w/hand cut Fries, house made BBQ Sauce, & Maple Cole Slaw

Smoked Delicata Squash, Mushroom & Pecan Farro \$25 V (Granville/Rochester/Weybridge, VT)

w/Balsamic reduction, Pepitas, & Uphill Farm Micro Greens


Dessert Tonight: \$8

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

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

Ms. Elissa's French Silk Pie V (Rochester, VT)

Ms. Elissa's NY Style Cheesecake V GF (Rochester, 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.*