



## Starters To Go

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

**Cabot Sharp Cheddar Macaroni & Cheese \$12 V** (Cabot/Weybridge, VT)

## Salad, Soup & Sides To Go

**House Salad w/Maple Red Wine Vinaigrette \$12 V**

**Classic Caesar Salad\* \$13**

**Soul Caesar Salad\* \$14 GF**

Mixed Greens, Parmesan, Bacon, & house Caesar Dressing

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

**Ask about our Soup du Jour**

## Entrée To Go

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

**BBQ Baby Back Ribs \$26 half rack \$38 full rack** (Huntington, VT)  
w/hand cut Fries, house made BBQ Sauce, & Maple Cole Slaw

**Seafood Scampi \$25**

Wild caught Shrimp & Swordfish w/Tomato & Basil in a Garlic, White Wine, Butter Sauce over Linguini

**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

**Smoked Delicata Squash, Mushroom & Pecan Farro \$25 V** (Granville/Rochester/Weybridge, VT)  
w/Balsamic reduction, Pepitas, & Uphill Farm Micro Greens

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

V = Vegetarian VG = Vegan 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*

