



Entrée

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

Veal Chop Marsala \$43 GF (Brookfield/Granville, VT)

1000 Stone Farm Oyster Mushrooms, Basil, Sun-dried Tomatoes, & Garlic in a sweet Marsala Wine Sauce over mashed Potatoes

Steak Frites* \$37 (Granville, VT)

14 oz. NY Strip w/Fries & 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/Granville/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

BBQ Baby Back Ribs \$26 half rack \$38 full rack (Granville/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

Hand Rolled Maplebrook Farm Ricotta Gnocchi \$25 V (Bennington/Rochester, VT)

w/Spinach, Sun-dried Tomato, Mushroom, Garlic, & Basil in a Parmesan Bechamel Sauce w/Uphill Farm Micro Greens

Add VT Creamery Goat Cheese, or Bacon \$3/Happy Bird Farm Chicken \$7/ Cajun Shrimp \$10

Dessert Tonight: \$8


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

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

Ms. Elissa's Chocolate Peanut Butter Pie V (Rochester, VT)

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

Ms. Elissa's Key Lime Pie V (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.*