



## Entrée

### **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

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

mashed Potatoes, sautéed Mushrooms, & Veal Demi-Glace

### **River Bend Farm Black Angus Burger \$19** (Rochester/Norwich/Cabot, VT)

w/Cabot Sharp Cheddar, Tomato, & Greens on a house made Maple Brioche w/hand cut Fries, & Maple Cole Slaw

*Add thick cut Smoky Bacon, Kim Chi, or a fried Egg \$3, Substitute Blue Ledge Bleu Cheese, Tartufo, or VT Creamery Goat Cheese \$2*

### **Lazy Man's Lobster Pie \$38** (Cabot/Granville, VT)

w/Clarified Butter, Cracker Crumb & house Vegetable

### **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 Duck Breast \$32 GF** (Brookfield, VT)

w/Oyster Mushrooms & roasted Brussels Sprouts & Jus

### **Champlain Farm Grilled Pork Chop \$27 GF** (Addison, VT)

w/mashed Potatoes, house Vegetable, & Veal Demi-Glace

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

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

### **Mushroom & Pecan Farro \$25 V** (Brookfield/Rochester/Weybridge, VT)

Cremini Mushrooms, Pecans, Herbs & roasted Garlic, Cream, & Farro w/roasted Delicata Squash & Uphill Farm Micro Greens

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

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

*Add VT Creamery Goat Cheese, or Bacon \$3/ Cajun Shrimp \$10*

## Dessert Tonight: \$8

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


### **Warm Bread Pudding V** (Norwich/Rochester/Salisbury/Weybridge, VT)

w/Maple drizzle & Whipped Cream

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

### **Amber's Matcha Panna Cotta**

w/Mango, Passionfruit Coulis & Sesame Tuile

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.*