



Starters To Go

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

Happy Bird Farm Maple Chili Wings \$16 (Isle La Motte/Rochester, VT)

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

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

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

Ask about our Soup du Jour

Entrée To Go

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

Boyden Farm Beef Tips w/mashed Potatoes, sautéed Mushrooms, & Veal Demi-Glace

Bacon Wrapped VT Wagyu Meatloaf \$29 (Springfield, VT)

w/house Vegetable, mashed Potatoes, & 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 Kimchi \$3, Substitute Blue Ledge Bleu Cheese, Tartufo, or VT Creamery Goat Cheese \$2

BBQ Baby Back Ribs \$26 (Huntington, VT)

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

Beer Battered Fish & Chips \$25 (Norwich, VT)

w/hand cut Fries, Maple Cole Slaw, & Maple Sambal Aioli

Seafood Scampi \$24

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

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, & Basil in a Parmesan Bechamel Sauce w/Uphill Farm Micro Greens

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

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*

