



## Entrée

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

w/house Vegetable, 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** (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*

### **Fried Sea Scallops \$29** (Rochester, VT)

w/hand cut Fries, Maple Slaw, Maple Sambal Aioli, & Lemon wedge

### **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

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

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

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

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

### **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)

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

### **Ms. Elissa's Lemon Chess Pie V** (Rochester, VT)

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