



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

Seared Sea Scallops \$33 (Rochester, VT)

w/Mushroom & roasted Pecan Farro topped w/Balsamic drizzle & Uphill Farm Micro Greens

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

Eggplant Parmesan \$25 V (N Bennington/Salisbury/Weybridge, VT)

Breaded fried Eggplant, topped w/Maplebrook Farm fresh Mozzarella, house made Marinara Sauce, over Linguini

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 Key Lime 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.*