

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

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, Garlic, & 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, Kimchi, or a fried Egg \$3, Substitute Blue Ledge Farm Bleu Cheese, or VT Creamery Goat Cheese \$2

Grilled Pork Loin Chop \$28 GF (Addison, VT)

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

North Hollow Farm Crispy Pork Belly \$29 GF (Rochester, VT)

w/Cauliflower Puree, English Peas, Confit Cippolini Onions & 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/grilled Chicken \$8/Cajun Shrimp \$10

Smoked Sweet Potato, Mushroom & Pecan Farro \$25 V (Rochester/Weybridge, VT)

w/Balsamic reduction, Pepitas, & Uphill Farm Micro Greens

Dessert Tonight: \$8

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

Amber's Lemon Tart V (Cabot/Charlotte/Norwich/Salisbury, VT)

Topped w/fresh Berries & Powdered Sugar

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.*