



Entrée

Grilled Swordfish Chimichurri \$34 GF (Granville, VT)

Topped w/zesty Chimichurri Sauce/house Vegetables & dressed 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

Grilled Marinated Bavette Steak* \$29 GF (Brookfield/Cambridge/Granville, VT)

w/pan roasted Mushrooms, & dressed Greens

Steak Frites* \$40

NY Strip w/Fries & 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, or a fried Egg \$3, Substitute Blue Ledge Farm Bleu Cheese, or VT Creamery Goat Cheese \$2

Pan Roasted Chicken GF \$27 (Granville/Isle La Motte, VT)

w/mashed Potatoes & house Vegetables

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, Happy Bird Farm grilled Chicken \$8, or Cajun Shrimp \$10

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

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

Dessert Tonight: \$8

Cookies & Milk (Cabot/Norwich/Salisbury/Weybridge, VT)

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

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

Basmati Rice & Fig Pudding V GF (Huntington/Salisbury/Weybridge, 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.*