



Entrée

Seared Salmon \$33 GF (Cabot/Granville, VT)
w/Salmon Roe Buerre Blanc & house Vegetables

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* \$30 GF (Brookfield/Cambridge/Granville, VT)
w/pan roasted Mushrooms, & dressed Greens

Veal Chop Marsala \$43 GF (Brookfield/Cabot, VT)
1000 Stone Farm Oyster Mushrooms, Basil, Sun-dried Tomatoes, & Garlic in a sweet Marsala Wine Sauce over mashed Potatoes

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 Duck Breast \$32 GF
w/Sweet Potato puree & Collard Greens

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

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

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

Amber's Daily Scoop V \$4/scoop (Rochester/Weybridge, VT)
Ask your server for today's flavor

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.*