

# **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

### Beer Battered Fish & Chips \$25 (Waitsfield/Norwich, VT)

w/hand cut Fries, Maple Cole Slaw, & Maple Sambal Aioli

## Stuffed Quail \$30 (Springfield, VT)

Cornbread & Cranberry stuffing served over Saffron Risotto

## Grilled Marinated Bavette Steak\* \$30 GF (Brookfield/Cambridge/Granville, VT)

w/pan roasted Mushrooms, & dressed Greens

### Steak Frites\* \$42

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

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

w/house Vegetable, mashed Potatoes, & 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, 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)

Ms. Elissa's Cheesecake V (Rochester, VT)

Maple Bourbon Apple Crisp V (Rochester/Weybridge, VT)

Ms. Elissa's Coconut Custard Pie V (Rochester, VT)

VG = Vegan V = Vegetarian GF=Gluten Free Please notify your server if you have any dietary restrictions or food allergies.