



Starters

Blackened Ahi Tuna* \$22 GF (Rochester, VT)

w/Bourbon Plum Sauce & Uphill Farm Micro Greens

Black Truffle Cheddar & Potato Croquettes \$16 V (Weybridge/Plymouth, VT)

w/roasted Garlic Aioli & Uphill Farm Pea Shoots

Roasted Beets & Goat Cheese \$14 V GF (Websterville/Rochester, VT)

Roasted Beets, VT Creamery Goat Cheese, Pecans, Maple Balsamic Drizzle, topped w/Uphill Farm Micro Greens

Warm Blue Ledge Farm Camembrie Plate \$14 V (Norwich/Rochester/Salisbury, VT)

w/Honey & house made Bread

Salad, Sides & Soup

House Salad w/Maple Red Wine Vinaigrette \$14 V (Norwich, VT)

Classic Caesar Salad* \$14 (Salisbury/Norwich, VT)

Soul Caesar Salad* \$15 GF (Salisbury/Springfield, VT)

Mixed Greens, Parmesan, Bacon, & house Caesar Dressing

Add Anchovy \$4, Cajun Shrimp \$10, or Blackened Ahi Tuna \$16 to any Salad

Grilled Corn Bread \$8 V (Charlotte/Norwich/Rochester/Salisbury/Weybridge, VT)

w/Iron Spring Farm Honey

Cabot Sharp Cheddar Macaroni & Cheese \$12 V (Cabot/Weybridge, VT)

Side of Roasted Delicata Squash \$8 V GF (Granville/Rochester, VT)

w/Maple & Pecans

Baked French Onion Soup \$10 (Cabot, VT)

VG = Vegan V = Vegetarian GF=Gluten Free  = New Item

Maple Soul has a one check/one swipe per table policy.

