



Starters

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

w/Bourbon Plum Sauce & Uphill Farm Micro Greens

P.E.I. Mussels \$18

w/ Tomato, Basil, Garlic, & White Wine Butter Sauce served w/grilled Focaccia

Caprese \$14 GF V (Bennington/Granville, VT)

w/Old Road Farm Tomatoes, Maplebrook Farm Burrata Mozzarella, Basil, Balsamic Vinegar & Olive Oil, Salt & Black Pepper

Nitty Gritty Hush Puppies \$10 V (Charlotte/Rochester, VT)

w/Maple Sambal Aioli

House Baked Bread w/Pimento Cheese \$10 V (Cabot/Norwich, VT)

Chicken Liver Pate \$18 (Isle La Motte, VT)

Chicken Liver Pate, pickled Beets, served w/house made Focaccia

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 Grilled Asparagus \$8 V GF

Coconut Curry Sweet Potato Bisque \$9 VG GF

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

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

