

Entrée

Miso Glazed Black Bass \$29 GF

w/Jasmine Rice, Coconut Red Curry Broth, & Scallion

Steak Frites* \$44

NY Strip w/Fries & Veal Demi-Glace

Grilled Pork Loin Chop \$28 GF (Addison, VT)

w/mashed Potatoes, house Vegetables & Veal Demi-Glace

River Bend Farm Black Angus Burger* \$20 (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, Kimchi, or a fried Egg \$3, Substitute Blue Ledge Farm Bleu Cheese \$2

BBQ Baby Back Ribs \$26 half rack \$38 full rack (Huntington, VT)

w/hand cut Fries, house made BBQ Sauce, & Maple Cole Slaw

Sauteed Beef Tips \$29 GF (Cambridge, VT)

mashed Potatoes, sautéed Mushrooms, & Veal Demi-Glace

Lobster Macaroni & Cheese \$32 (Cabot/Weybridge, VT)

Our VT Cheddar Mac & Cheese topped w/Maine Lobster Meat & Buttery Crumbs

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

Hand Rolled Maplebrook Farm Ricotta Gnocchi \$26 V (Bennington/Rochester, VT)

w/Spinach, Sun-dried Tomato, Mushroom, & Garlic in a Parmesan Bechamel Sauce w/Uphill Farm Micro Greens
Add Bacon \$3, grilled Happy Bird Farm Chicken \$8, Cajun Shrimp \$10

Dessert Tonight: \$8

Amber's Lemon Tart V (Cabot/Charlotte/Norwich/Salisbury, VT)

Topped w/fresh Berries & Powdered Sugar.

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

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

Ms. Elissa's NY Style Cheesecake V GF (Rochester, 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.