



Entrée

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

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

Steak Frites* \$42

NY Strip w/Fries & Veal Demi-Glace

Pistachio Crusted Rack of Lamb GF \$38

w/Curry spiced Sweet Potato Puree

Rabbit & Mushroom Ragout \$29 (Brookfield/Norwich/Rochester/Salisbury, VT)

w/Lions Mane & Chestnut mushrooms over house made Pappardelle

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

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

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

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, or a fried Egg \$3, Substitute Blue Ledge Farm Bleu Cheese, or VT Creamery Goat Cheese \$2

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 VT Creamery Goat Cheese, or Bacon \$3, grilled Happy Bird Farm Chicken \$8, Cajun Shrimp \$10

Smoked Sweet Potato, Mushroom & Pecan Farro \$26 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)

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

Ms. Elissa's Key Lime Pie V (Rochester, VT)

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

w/Berries

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.*