



### Starters To Go

**Grilled Corn Bread \$8 V** (Charlotte/Salisbury, VT)  
w/Honey

**Nitty Gritty Hush Puppies \$10 V** (Charlotte/Rochester, VT)  
w/Maple Sambal Aioli

### Salad, Soup & Sides To Go

**House Salad w/Maple Red Wine Vinaigrette \$15 V**

**Classic Caesar Salad\* \$15**

**Soul Caesar Salad\* \$16 GF**

Mixed Greens, Parmesan, Bacon, & house Caesar Dressing

*Add Anchovy \$4, grilled Happy Bird Farm Chicken \$8, Cajun Shrimp \$10, or Blackened Ahi Tuna \$15 to any Salad*

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

**Ask about our Soup du Jour**

### Entrée To Go

**River Bend Farm Black Angus Burger\* \$20** (Rochester/Norwich/W Glover, VT)  
w/Cabot Sharp Cheddar, Tomato, & Lettuce, hand cut Fries, & Maple Cole Slaw on a house made Maple Brioche  
*Add thick cut smoky Bacon, or a farm fresh 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

**New England Pot Roast \$29 GF** (Cambridge/Granville, VT)  
Boyden Farm Beef, Carrots, Celery, Onion, & Clearfield Farm Potatoes in a Rich Gravy

**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*

**Ask about our Desserts du Jour \$8**

V = Vegetarian VG = Vegan 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*

