



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

Poutine \$16 (N Bennington, VT)
Hand cut Fries, Maplebrook Cheddar Curds, Veal Demi-Glace & Scallions

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, or Cajun Shrimp \$10 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

Bacon Wrapped VT Wagyu Meatloaf \$29 (Springfield, VT)
w/house Vegetable, mashed Potatoes, & Veal Demi-Glace

Sauteed Beef Tips \$28 GF (Brookfield/Cambridge, VT)
mashed Potatoes, sautéed Mushrooms, & Veal Demi-Glace

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

Smoked Sweet Potato, Mushroom & Pecan Farro \$26 V (Brookfield/Rochester/Weybridge, VT)
w/Balsamic reduction, Pepitas, & Uphill Farm Micro Greens

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*



