



## Entrée

### **Steak Frites\* \$44**

NY Strip w/Fries & Veal Demi-Glace

### **Pan Roasted Chicken \$27 GF** (Isle La Motte, VT)

Pan Roasted Happy Bird Farm Chicken Breast w/house Vegetables & mashed Potatoes

### **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 \$30 GF** (Cambridge, VT)

mashed Potatoes, sautéed Mushrooms, & Veal Demi-Glace

### **Rabbit Pie \$29** (Cabot/Norwich/Rochester, VT)

w/Carrot, Onion, Garlic in Velouté topped w/a house made Pie Crust

### **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

**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)

**Ms. Elissa's Sweet Potato Pie V** (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.*