

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

Country Fried Pork Chop \$27 (Addison, VT)

w/mashed Potatoes & Black Pepper & Mustard Sawmill Gravy

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

Bacon Wrapped VT Wagyu Meatloaf \$29 (Springfield, VT)

w/house Vegetable, mashed Potatoes, & 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

Pan Seared Salmon \$33 (Rochester, VT)

w/roasted Mushroom & Pecan Farro, Balsamic Reduction & Uphill Farm Micro Greens

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.*