



Entrée

Steak Frites* \$42

14 oz NY Strip w/Fries & Veal Demi-Glace

Seafood Scampi \$29

Wild caught Shrimp, Mussels & Swordfish w/Tomato & Basil in a Garlic, White Wine, Butter Sauce over Linguini

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

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

Fluke Milanese \$28

Herb & Panko crusted Fluke topped w/Piccata sauce, served w/dressed Greens

Sauteed Beef Tips \$30 GF (Cambridge, VT)

mashed Potatoes, sautéed Mushrooms, & 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 or Vermont Creamery Goat Cheese, \$2

Maple Soul Cajun Shrimp & Grits \$27 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 or Goat Cheese \$3, grilled Happy Bird Farm Chicken \$8, Cajun Shrimp \$10

Roasted Winter Squash, Mushroom & Pecan Farro \$27 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 NY Style Cheesecake V GF (Rochester, VT)

Ms. Elissa's Key Lime 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.*