



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, VT Creamery Goat Cheese, 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

Seafood Scampi \$29

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

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

mashed Potatoes, sautéed Mushrooms, & Veal Demi-Glace

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 VT Creamery Goat Cheese \$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*

