

## Entrée

**Pan Seared Salmon \$30 GF** (Weybridge, VT)  
w/Lemon Dill Cream & tossed Greens

**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

**Steak Frites\* \$42**  
NY Strip w/Fries & 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*

**Chicken Pot Pie \$27** (Isle La Motte, VT)  
Pan Roasted Happy Bird Farm Chicken, Carrots, Onion & Celery in a hearty Chicken Gravy topped w/a house made Pie Crust

**BBQ Baby Back Ribs \$26 half rack \$38 full rack** (Huntington, VT)  
w/hand cut Fries, house made BBQ Sauce, & Maple Cole Slaw

**Grilled Pork Chop \$30**  
w/Mushroom, roasted Garlic & Rosemary Farro, and house made Bourbon Brown Sugar Applebutter

**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*


## 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)  
w/Strawberries

**Ms. Elissa's Lemon Chess 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.*