



## Entrée

### **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

### **Pan Seared Salmon \$30 GF** (Cabot, VT)

w/Lemon Caper Butter & house Vegetables

### **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*

### **Happy Bird Farm Chicken Marsala \$27** (Isle La Motte, VT)

Chicken Breast, Mushrooms, Basil, Sun-dried Tomatoes, & Garlic in a sweet Marsala Wine 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

### **Grilled Pork Chop \$30**

w/Mushroom, roasted Garlic & Rosemary Farro, and house made Bourbon Brown Sugar Apple Butter

### **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 Brûlé V GF** (Rochester/Weybridge/Salisbury, VT)

### **Flourless Chocolate Cake V GF** (Weybridge/Salisbury, VT)

### **Ms. Elissa's NY Style Cheesecake V GF** (Rochester, VT)

### **Amber's Daily Scoop V GF \$4/scoop** (Rochester/Weybridge, VT)

Ask your server for today's flavor

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.*