MAPLE SOUL

Entrée

Pan Seared Salmon $32 GF (Granville, VT)
w/Lemon Caper Buerre Blanc & dressed Frisee

Maple Soul Cajun Shrimp & Grits $28 GF (Cabot/Rochester, VT)
Wild Caught Shrimp, Cajun Seasoning, Tomato, Scallion, Garlic, & Butter over Cabot Cheddar Grits w/Uphill Farm Micro Greens

Grilled Marinated Bavette Steak $32 GF
w/roasted Oyster Mushrooms & dressed Greens

Sauteed Beef Tips $31 GF (Cambridge, VT)
w/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, or a fried Egg $3, Substitute Blue Ledge Farm Bleu Cheese or Vermont Creamery Goat 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

Grilled Pork Chop $29
w/Mushroom, roasted Garlic & Rosemary Farro, and house made Bourbon Brown Sugar Apple Butter

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

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)

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.*