Hot Deli Counter — Nellie's Boots & Roots General Store (Vegan, Family-Friendly) — warm, hearty, classic New England favorites!

1. Lakeside Veggie Pot Pie — \$9.95 a serving

Golden puff pastry hugging creamy oat milk–based gravy, peas, carrots, potatoes, and herbs. **Recipe:**

- 2 cups mixed veggies (peas, carrots, corn, potatoes)
- 1 cup coconut milk + 1 cup oat milk
- 2 tbsp vegan butter + 3 tbsp flour (for roux)
- · Season with thyme, sage, black pepper
- Pour into ramekins, top with puff pastry, bake 375°F for 25 minutes.

2. Snowmobile Chili Bowl — \$8.95 a bowl

Hearty chili with kidney beans, lentils, fire-roasted tomatoes, and New England maple for sweetness.

Recipe:

- 1 cup lentils, 1 can kidney beans, 1 can tomatoes
- 1 onion, 2 cloves garlic, chili spices, 1 tbsp maple syrup
- Simmer 40 minutes, serve with cornbread wedge.

3. Trailside Mac & Cheeze — \$7.95 a bowl

Creamy cashew–oat milk sauce tossed with elbow pasta, topped with toasted breadcrumbs. **Recipe:**

- Sauce: blend 1 cup soaked cashews, 2 cups oat milk, ¼ cup nutritional yeast, 1 tbsp Dijon
- Mix with cooked pasta, top with breadcrumbs, bake until golden.

4. Mom's Shephard's Pie — \$10.95 a slice

Layers of lentil-mushroom filling, sweet corn, and mashed potatoes browned to perfection. **Recipe:**

Filling: lentils, mushrooms, carrots, peas, thyme

- Top with creamy oat milk mashed potatoes
- Bake 400°F until golden peaks form.

5. Maple-BBQ Jackfruit Sandwich — \$9.95

Pulled jackfruit tossed in smoky maple-BBQ, piled high on a toasted bun.

Recipe:

- · 2 cans young jackfruit (brined), shredded
- Cook in 1 cup vegan BBQ sauce + 2 tbsp maple syrup
- · Serve with coleslaw on a toasted bun.

6. Crispy Tofu "Fish" & Chips — \$12.95

Beer-battered tofu with seaweed flakes, served with hand-cut fries and tartar sauce. **Recipe:**

- Dip tofu slices in flour + oat milk beer batter, fry until golden
- Sprinkle with seaweed flakes
- Serve with fries and vegan tartar (vegan mayo + relish + lemon).

7. Ogunguit Beach Clam-Free Chowder — \$7.95 cup / \$11.95 bowl

Creamy potato-corn chowder with oyster mushrooms standing in for clams.

Recipe:

- Base: sauté onion, celery, garlic
- Add diced potatoes, corn, oyster mushrooms
- Simmer in coconut-oat milk broth until creamy.

8. Country Store Veggie Burger — \$9.95 with fries

House-made black bean burger on a potato bun with pickles, lettuce, and maple-mustard sauce.

9. Apples & Cheddar Grilled "Cheeze" Melt — \$7.95

Crispy sourdough with sharp vegan cheddar and thinly sliced New England apples.

10. Cranberry Walnut Grain Bowl — \$10.95

Warm quinoa, roasted sweet potatoes, kale, dried cranberries, walnuts, maple-tahini dressing.

11. Ski Lodge Vegan Meatloaf — \$11.95 with sides

Lentil-walnut loaf baked with tomato-maple glaze, served with green beans & mashed potatoes.

12. Pumpkin Harvest Stew — \$9.95 a bowl

Butternut squash, pumpkin, chickpeas, kale, simmered in spiced coconut broth.

13. New England Veggie Sub — \$8.95

Toasted grinder roll filled with roasted peppers, zucchini, mushrooms, onions, vegan provolone.

14. Sweet Potato-Maple BBQ Bowl — \$10.95

Roasted sweet potatoes over brown rice with maple-BBQ chickpeas and slaw.

15. Moose Tracks Vegan Sloppy Joe — \$8.95

Lentil-walnut "meat" simmered in smoky-sweet sauce, piled on a bun.

16. Hearty Cornbread Muffins (with Chili) — \$3.95 each

Moist cornbread muffins with oat milk and maple syrup. Perfect side to chili.

17. Vegan Turkey Dinner Plate — \$13.95

Seitan "turkey" slices, vegan stuffing, mashed potatoes, cranberry sauce, brown gravy.

18. Veggie-Stuffed Stromboli — \$9.95 a slice

Pizza dough filled with spinach, vegan mozzarella, roasted veggies.

19. Nellie's Breakfast-for-Dinner Plate — \$11.95

Tofu scramble, vegan sausages, roasted potatoes, oat pancakes with maple syrup.

20. Homemade Vegan Hot Dogs (with all the fixings) — \$7.95

Carrot dogs or seitan-based, served with mustard, relish, and sauerkraut.

Hot Deli Counter (continued)

21. Maple-Glazed Tempeh Reuben — \$10.95

Grilled tempeh, sauerkraut, vegan Swiss, and maple-thousand island on rye.

22. Vegan Lobster Roll (Hearts of Palm) — \$12.95

Hearts of palm tossed with vegan mayo, celery, lemon, paprika in a buttered split-top roll.

23. Butternut Squash Lasagna — \$11.95 a slice

Layers of squash purée, cashew ricotta, spinach, and noodles, baked golden.

24. Cranberry-Glazed Vegan Meatballs — \$9.95 a plate

Lentil-oat meatballs simmered in cranberry-maple glaze, served with toothpicks.

25. Smoky Split Pea Soup — \$8.95 a bowl

Thick green split peas with carrots, celery, and liquid smoke for that hammy memory—without the ham.

26. Stuffed Peppers (Barley & Veggie) — \$10.95 for two

Bell peppers stuffed with roasted vegetables, barley, and cashew cheese.

27. Maple-Mustard Brussels Bowl — \$9.95

Roasted Brussels sprouts, farro, and chickpeas drizzled with tangy maple-mustard sauce.

28. Tofu "Chicken" Pot Pie Hand Pies — \$5.95 each

Flaky pastry pockets filled with creamy tofu and veggie stew.

29. Rustic Vegan Goulash — \$10.95

Elbow macaroni tossed with lentil-tomato sauce, paprika, and peppers.

30. Cider-Braised Mushroom Sandwich — \$11.95

Portobello mushrooms slow-simmered in apple cider, piled high on a bun.

31. Maple Baked Beans & Brown Bread — \$8.95

Boston-style baked beans (molasses + maple) with a slice of steamed brown bread.

32. Hot Vegan Turkey Club — \$11.95

Layers of seitan "turkey," vegan bacon, lettuce, tomato, and vegan mayo on toasted bread.

33. Sweet Potato Shepherd's Pie Bites — \$6.95 (2 minis)

Cup-sized pies with lentil filling and whipped sweet potato topping.

34. Vegan Philly Cheesesteak — \$11.95

Seitan strips, peppers, onions, vegan provolone, toasted hoagie roll.

35. Pumpkin Curry with Rice — \$9.95

Creamy pumpkin coconut curry with chickpeas and spinach over jasmine rice.

36. Stuffed Cabbage Rolls — \$10.95 (3 rolls)

Cabbage leaves stuffed with lentils, rice, and tomato sauce.

37. Cider Donut Waffle Sandwich — \$7.95

Crispy cider donut waffles filled with vegan sausage and apple butter.

38. Maple BBQ Plate — *\$13.95*

Pulled jackfruit, baked beans, coleslaw, and cornbread muffin.

39. Savory Mushroom Pie — \$9.95 slice

Earthy mushrooms in creamy herbed sauce baked in flaky crust.

40. Vegan Chili Mac — \$9.95

Classic mac & cheeze topped with a scoop of smoky vegan chili.

Hot Deli Counter (continued)

41. Hearty Lentil & Barley Stew — \$9.95

Thick stew with earthy lentils, pearl barley, carrots, and herbs.

42. Vegan Sausage & Peppers Sub — \$11.95

Grilled vegan sausage, onions, peppers, and marinara in a warm hoagie roll.

43. Maple BBQ "Burnt Ends" — \$12.95

Charred seitan chunks caramelized in maple-BBQ glaze.

44. Stuffed Acorn Squash — \$10.95 each

Half squash filled with quinoa, cranberries, and walnuts.

45. Classic New England "Clam" Chowder — \$8.95 bowl

Creamy potato and mushroom chowder with seaweed brine for the ocean flavor.

46. Mac & Maple Butternut Bake — \$9.95

Baked macaroni with maple-kissed butternut sauce and breadcrumb topping.

47. Chili-Stuffed Cornbread Muffins — \$6.95 (2 muffins)

Savory muffins filled with smoky vegan chili.

48. Apple Cider-Braised Jackfruit Tacos — \$10.95 (2 tacos)

Soft corn tortillas with cider-simmered jackfruit, slaw, and chipotle crema.

49. Vegan French Dip Sandwich — \$12.95

Thin-sliced seitan roast beef on a baguette with savory au jus.

50. Spaghetti Squash Marinara Boats — \$10.95 each

Roasted squash strands tossed with marinara and cashew ricotta.

51. Sweet Maple Corn Fritters — \$6.95 (basket)

Golden fritters drizzled with maple syrup.

52. Vegan Hot Open-Faced "Turkey" Sandwich — \$11.95

Seitan slices on sourdough, smothered in vegan gravy with mashed potatoes.

53. Buffalo Cauliflower Wrap — \$10.95

Crispy buffalo cauliflower, romaine, and vegan ranch in a wrap.

54. Katahdin Grain Bowl — \$11.95

Farro, kale, roasted roots, maple-tahini dressing.

55. Cabbage & Mushroom Pierogi Plate — \$9.95 (6 pierogi)

Pan-fried dumplings served with vegan sour cream.

56. Sweet Potato Corn Chowder — \$8.95 bowl

Creamy chowder with sweet corn, smoky paprika, and diced potato.

57. Vegan BBQ Brisket Sandwich — \$12.95

Tender seitan brisket slices in BBQ sauce on a toasted bun.

58. Maple-Mustard Tempeh Bowl — \$9.95

Tempeh strips glazed in maple mustard with guinoa and greens.

59. Veggie & Herb Focaccia Melt — \$10.95

Grilled focaccia layered with roasted veggies and vegan mozzarella.

60. Autumn Harvest Chili — \$9.95

Three-bean chili with pumpkin, corn, and warming spices.

Hot Deli Counter (continued)

61. Maple Bourbon BBQ Tofu Skewers — \$11.95 (4 skewers)

Tofu cubes charred with maple-bourbon glaze, served with grilled peppers.

62. Vegan Shepherd's Pie — \$12.95

Savory lentils and mushrooms topped with buttery mashed potatoes, baked golden.

63. Crispy Chick'n & Waffles — \$13.95

Southern-style fried seitan cutlets over Belgian waffles, maple drizzle.

64. Stuffed Bell Peppers — \$10.95 each

Peppers filled with wild rice, black beans, and smoky tomato sauce.

65. Seaside "Lobster" Roll — \$12.95

Hearts of palm "lobster" salad in a buttery toasted bun, with lemon.

66. Sweet Potato & Black Bean Enchiladas — \$11.95

Rolled tortillas baked with enchilada sauce, cashew crema.

67. Maple-Glazed Brussels & Tempeh Bake — \$10.95

Roasted Brussels sprouts with smoky tempeh, baked in maple glaze.

68. Creamy Mushroom Stroganoff — \$12.95

Hearty eggless noodles coated in cashew cream sauce with sautéed mushrooms.

69. Classic Grilled Cheese & Tomato Soup — \$9.95

Melty vegan cheddar sandwich with a steaming bowl of tomato basil soup.

70. Vegan Hot Dog Bar — \$8.95 each

Carrot or seitan dogs with toppings like sauerkraut, relish, and chili.

71. Stuffed Cabbage Rolls — \$11.95 (3 rolls)

Cabbage leaves filled with lentils and rice, baked in tomato sauce.

72. Vermont Maple Baked Beans — \$7.95 bowl

Slow-simmered beans with maple, molasses, and smoky spices.

73. Jackfruit Pot Pie — \$12.95

Flaky crust with creamy jackfruit-and-veggie filling.

74. Buffalo Jackfruit Sliders — \$9.95 (3 sliders)

Mini buns stacked with buffalo jackfruit and vegan ranch slaw.

75. Country Fried Seitan Steak — \$13.95

Crispy breaded seitan, served with mashed potatoes and pepper gravy.

76. Loaded Vegan Nacho Platter — \$10.95

Tortilla chips smothered in cashew queso, beans, salsa, and guac.

77. Miso-Glazed Eggplant Bowls — \$10.95

Roasted eggplant over brown rice with sesame miso glaze.

78. Classic Chili Mac — \$11.95

Macaroni topped with spicy bean chili and vegan cheddar.

79. Roasted Root Veggie Medley — \$9.95

Carrots, parsnips, turnips, and potatoes roasted in herbs and garlic oil.

80. Crispy "Fish" & Chips — \$12.95

Battered hearts of palm fillets, golden fries, and tartar sauce.

Hot Deli Counter (finale)

81. Harvest Grain Bowl — \$11.95

Quinoa, roasted squash, kale, and cranberries with maple tahini dressing.

82. BBQ Pulled Jackfruit Sandwich — \$10.95

Tangy jackfruit piled high on a soft bun with coleslaw.

83. Stuffed Acorn Squash — \$12.95

Half squash filled with wild rice, pecans, and cranberries.

84. Classic Vegan Meatloaf — \$12.95

Lentil-and-mushroom loaf topped with tomato glaze, with mashed potatoes.

85. Creamy Vegan Mac & Cheese — \$9.95

Elbow pasta smothered in rich cashew cheese sauce.

86. Loaded Vegan Chili Bowl — \$10.95

Three-bean chili with avocado, tortilla strips, and vegan sour cream.

87. Stuffed Portobello Mushrooms — \$11.95 (2 mushrooms)

Baked portobellos filled with spinach, garlic, and almond ricotta.

88. Spicy Peanut Noodle Stir-Fry — \$10.95

Udon noodles tossed with veggies in a creamy peanut sauce.

89. Crispy Chick'n Parmesan — \$12.95

Breaded seitan cutlet baked with marinara and cashew mozzarella.

90. Southern-Style Grits Bowl — \$9.95

Creamy grits topped with smoky tempeh, sautéed greens, and gravy.

91. Maple-Glazed Carrot Dogs — \$8.95 (2 dogs)

Roasted carrots marinated in smoky-maple sauce, on soft buns.

92. Stuffed Sweet Potatoes — \$10.95 each

Baked sweet potatoes filled with black beans, corn, and avocado crema.

93. Vegan Jambalaya — *\$12.95*

Rice simmered with peppers, tomatoes, and smoky sausage-style seitan.

94. Classic Reuben Sandwich — \$11.95

Marble rye with seitan "corned beef," sauerkraut, vegan Swiss, and Russian dressing.

95. Golden Cauliflower Wings — \$9.95 basket

Crispy battered cauliflower tossed in buffalo or BBQ sauce.

96. Warm Grain & Veggie Stew — *\$10.95*

Barley, lentils, and root vegetables in a hearty broth.

97. Seitan Philly Cheesesteak — \$12.95

Seitan strips with onions, peppers, and melty vegan provolone in a hoagie roll.

98. Classic Stuffed Eggplant Boats — \$11.95

Roasted eggplant halves filled with herbed lentil-tomato stuffing.

99. Vegan Sloppy Joes — \$9.95

Tangy lentil and veggie filling on soft sandwich buns.

100. Friday Night Platter — *\$14.95*

A sampler plate: BBQ jackfruit, mac & cheese, roasted veggies, and cornbread.

100-item Hot Deli Counter menu — hearty, nostalgic, and New England cozy, but fully vegan.

Let's step right from the **Hot Deli Counter** into the warm and fragrant **Bakery Case** — where the air smells of cinnamon, maple, and freshly baked bread. Everything **vegan, plant-based, and artisanal**.

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Bakery Case (Items 101–120)

101. Thanksgiving Blueberry Pie — \$19.95 whole / \$4.95 slice

Classic flaky crust brimming with wild Maine blueberries, kissed with lemon zest.

102. Maple Walnut Scones — \$3.95 each

Buttery, crumbly scones sweetened with Vermont maple syrup and studded with walnuts.

103. Old-Fashioned Apple Crisp — \$5.95 bowl

Baked Cortland apples with a cinnamon oat topping, served warm.

104. Pumpkin Whoopie Pies — \$3.50 each

Soft pumpkin cakes with maple-cashew cream filling.

105. Cranberry Orange Muffins — \$2.95 each

Bursting with tart cranberries and orange zest — perfect with coffee.

106. Chocolate Fudge Brownies — \$3.95 each

Rich, gooey squares with cocoa, espresso, and walnuts.

107. Classic Banana Bread Loaf — \$7.95 loaf / \$2.95 slice

Moist banana bread with a touch of cinnamon and vanilla.

108. Maple Pecan Sticky Buns — \$4.50 each

Swirls of cinnamon dough baked with maple syrup and caramelized pecans.

109. Vegan Boston Cream Pie — \$24.95 whole / \$5.95 slice

Two layers of sponge cake filled with vanilla custard and topped with chocolate glaze.

110. Rustic Country Bread — \$6.95 loaf

A crusty round boule, baked fresh each morning.

111. Molasses Ginger Cookies — \$2.50 each

Soft and chewy, spiced with ginger, cloves, and molasses.

112. Lemon Lavender Shortbread — \$3.25 each

Delicate shortbread with floral notes of lavender and bright lemon zest.

113. Carrot Cake with Maple Cream Frosting — \$22.95 whole / \$4.95 slice

A moist spiced cake filled with carrots, walnuts, and raisins.

114. Chocolate Chip Cookies — \$2.50 each

Crisp edges, chewy centers, loaded with dark chocolate chips.

115. Cinnamon Sugar Donuts — \$1.95 each

Baked cake donuts rolled in cinnamon sugar — just like the county fair.

116. Vegan Strawberry Shortcake — \$5.95 dish

Layers of biscuit, whipped coconut cream, and macerated strawberries.

117. Peach Cobbler Cups — \$4.95 each

Juicy peaches under a golden biscuit topping, served in personal portions.

118. Rustic Apple Galettes — \$4.95 each

Free-form tarts with spiced apples baked in flaky pastry.

119. Gram's Maple Fudge Squares — \$3.95 each

Creamy vegan fudge made with coconut milk and local maple syrup.

120. Heirloom Zucchini Bread — \$7.95 loaf / \$2.95 slice

Moist and spiced, with flecks of zucchini and hints of nutmeg.

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Bakery Case Continued (Items 121–140)

121. Blueberry Cornmeal Muffins — \$2.95 each

A sweet-savory muffin with bursts of wild blueberries and a golden cornmeal crumb.

122. Cider Donuts — \$2.50 each

Rolled in cinnamon sugar, baked with fresh pressed apple cider.

123. Chocolate Peanut Butter Bars — \$3.95 each

Thick oat-based crust layered with peanut butter and topped with chocolate glaze.

124. Rustic Rye Bread — \$6.95 loaf

Earthy, hearty loaf — perfect with vegan butter and soup.

125. Vermont Maple Glazed Cookies — \$2.95 each

Soft cookies topped with a maple glaze drizzle.

126. Babe's Biscuit Basket — \$4.95 per basket (3 biscuits)

Fluffy Southern-style biscuits with maple-cashew butter.

127. Chocolate Babka Loaf — \$9.95 loaf

Swirled bread filled with rich chocolate ribbon.

128. Old-Timey Shoofly Pie — \$21.95 whole / \$4.95 slice

Molasses-based pie with crumb topping — Pennsylvania Dutch meets New England.

129. Boston Blueberry Buckle — \$5.95 square

Coffee-cake style treat with blueberry filling and crumble top.

130. Rustic Oat Bread — \$6.95 loaf

Hearty oatmeal bread with a slightly sweet crust.

131. Chocolate Dipped Macaroons — \$2.95 each

Coconut clusters dipped in dark chocolate.

132. Vegan Maple Éclairs — \$4.95 each

Pastry shells filled with maple-vanilla cream and glazed with chocolate.

133. Sweet Potato Pound Cake — \$8.95 loaf

Rich and moist, spiced with cinnamon and nutmeg.

134. Raspberry Almond Tartlets — \$3.95 each

Buttery pastry cups filled with raspberry jam and almond cream.

135. Vegan Cannoli with Pistachios — \$3.95 each

Crispy shells filled with cashew-ricotta cream, dipped in pistachios.

136. Cherry Hand Pies — \$4.50 each

Flaky crust filled with tart cherry filling — portable and nostalgic.

137. Lemon Poppy Seed Loaf — \$7.95 loaf / \$2.95 slice

Bright lemon loaf with crunchy poppy seeds and lemon glaze.

138. Coconut Cream Pie — \$23.95 whole / \$5.95 slice

Classic diner pie with creamy coconut filling and whipped topping.

139. Vermonter Maple Sticky Toffee Pudding — \$6.95 bowl

Moist sponge cake with maple-date sweetness, served warm with sauce.

140. Trail Mix Cookies — \$2.95 each

Packed with oats, cranberries, sunflower seeds, chocolate, and walnuts.

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Bakery Case Continued (141–160)

141. Pumpkin Maple Muffins — \$2.95 each

Soft spiced muffins swirled with real maple syrup.

142. Molasses Crinkle Cookies — \$2.50 each

Chewy, gingery, and dusted with sugar.

143. Vegan Tiramisu Cups — \$5.95 each

Layers of espresso-soaked cake and cashew cream with cocoa dust.

144. Maple Walnut Fudge Squares — \$3.95 each

Classic fudge made with Vermont maple syrup and walnuts.

145. Peach Cobbler Bars — \$4.95 each

Buttery crust layered with spiced peaches and crumble topping.

146. Cranberry Orange Scones — \$3.50 each

A New England favorite with tart cranberries and orange zest.

147. What It Do Whoopie Pies — \$3.95 each

Classic Maine treat with soft chocolate cakes and vegan cream filling.

148. Maple Cream Horns — \$4.95 each

Flaky pastry shells filled with maple whipped cream.

149. Carrot Cake Cupcakes — \$3.50 each

Topped with cashew cream cheese frosting and chopped pecans.

150. Wild Blueberry Pie — \$23.95 whole / \$5.95 slice

Maine's iconic berry baked into golden crust.

151. Cinnamon Raisin Bread — \$6.95 loaf

Swirled with cinnamon sugar and plump raisins.

152. Maple Oat Bars — \$3.95 each

Soft granola-style bar drizzled with maple glaze.

153. Vegan Boston Cream Pie Cups — \$5.95 each

Sponge cake layered with custard cream and chocolate ganache.

154. Apple Butter Turnovers — \$3.95 each

Flaky turnovers stuffed with spiced apple butter.

155. Maple Sugar Shortbread — \$2.95 each

Melt-in-your-mouth cookies with maple essence.

156. Banana Nut Bread — \$7.95 loaf / \$2.95 slice

Moist and comforting, packed with walnuts.

157. Chocolate Covered Pretzel Sticks — \$2.50 each

Crunchy, salty-sweet, dipped in rich chocolate.

158. New Hampshire Maple Pecan Pie — \$24.95 whole / \$6.50 slice

Sticky-sweet maple filling with toasted pecans.

159. Coconut Snowball Cupcakes — \$3.95 each

White cake with coconut frosting, rolled in shredded coconut.

160. Raspberry Linzer Cookies — \$2.95 each

Almond shortbread with raspberry jam centers.

Let's keep walking through Nellie's Boots & Roots General **Store** and now step up to the **Coffee & Beverage Bar**. Cozy drinks, seasonal specials, and a mix of traditional New England flavors — all vegan, artisanal, and friendly in price.

Nellie's Boots & Roots General **Store** — now arriving at the **Coffee, Tea & Beverages Section.** This is where the **Green Mountain coffee bar aroma drifts through the air**, where tins of loose tea sit beside vintage sodas, and the cooler hums with handcrafted seltzers.

Coffee & Beverage Bar (161–200)

161. Green Mountain House Coffee — \$2.50 small / \$3.50 large

Classic hot drip coffee brewed strong and smooth.

162. Cold Brew Coffee — \$3.95

Steeped overnight, poured over ice, naturally bold and mellow.

163. Maple Latte — \$4.95

Espresso, steamed oat milk, and a drizzle of Vermont maple syrup.

164. Pumpkin Spice Latte (Seasonal) — \$5.25

Espresso with spiced pumpkin cream — fall in a cup.

165. Vanilla Oat Milk Latte — \$4.95

Smooth, sweet, and comforting.

166. Mocha Latte — \$5.25

Rich chocolate blended with espresso and steamed milk.

167. Cappuccino — \$4.50

Classic frothy espresso with creamy oat milk foam.

168. Espresso Shot — *\$2.95*

Strong and pure for a mid-day kick.

169. Americano — \$3.25

Espresso with hot water for a smooth, bold cup.

170. Macchiato — \$3.50

Espresso marked with silky foam.

171. Maple Chai Latte — \$4.95

Spiced black tea with maple-sweetened steamed oat milk.

172. Golden Turmeric Latte — \$4.95

Warming turmeric, cinnamon, and ginger with creamy milk.

173. Matcha Green Tea Latte — \$5.25

Stone-ground matcha with frothy oat milk.

174. Hot Cocoa with Whipped Cream — \$3.95

Rich cocoa topped with coconut cream whip.

175. Peppermint Mocha (Winter Seasonal) — \$5.50

Chocolate, espresso, and peppermint for the holidays.

176. Iced Maple Coffee — \$3.95

Cold coffee sweetened with maple syrup, served over ice.

177. Iced Chai Latte — \$4.95

Spiced tea chilled and creamy.

178. Iced Matcha Latte — \$5.25

Refreshing matcha blended cold with oat milk.

179. Nitro Cold Brew — \$4.95

Velvety smooth coffee infused with nitrogen.

180. Affogato — \$5.95

Shot of hot espresso poured over a scoop of vegan vanilla nice cream.

Teas & Herbal Infusions

181. English Breakfast Tea — \$2.95

Classic black tea, hearty and warm.

182. Earl Grey Tea — \$2.95

Black tea scented with bergamot.

183. Chamomile Tea — \$2.95

Soothing floral infusion, perfect for evenings.

184. Peppermint Tea — \$2.95

Bright and refreshing.

185. Lemon Ginger Tea — \$2.95

Zesty, warming, and restorative.

186. Chai Spice Loose Leaf Pot — \$5.95 (serves 2)

Strong spiced tea served in a teapot for sharing.

187. Wild Blueberry Herbal Tea — \$3.50

A nod to Maine, fruity and naturally sweet.

188. Maple Rooibos Tea — *\$3.50*

Caffeine-free, earthy red tea with maple notes.

189. Iced Sweet Tea — \$3.50

Cold and refreshing with lemon.

190. Arnold Palmer — \$3.75

Half iced tea, half lemonade.

Cold Refreshments

191. Homemade Root Beer (Draft) — \$3.95

Foamy, spiced, made in-house.

192. Old-Fashioned Cream Soda — \$3.95

Smooth and sweet, vanilla cream flavored.

193. Lemon Seltzer — \$2.95

Sparkling and crisp.

194. Maple Cola — \$3.95

Classic cola sweetened with maple syrup.

195. Raspberry Lime Rickey — \$4.25

A New England soda fountain classic.

196. Fresh-Squeezed Lemonade — \$3.95

Bright and tangy.

197. Strawberry Basil Lemonade — \$4.25

Summery, sweet, and fragrant.

198. Blueberry Lemon Sparkler — \$4.50

Sparkling water with blueberry syrup and lemon.

199. Iced Coconut Water Cooler — \$3.95

Chilled coconut water with lime.

200. Seasonal Slushies — \$4.95

Rotating flavors: apple cider, blueberry, peach, or cranberry.

Let's continue our walk through Nellie's Boots & Roots General Store — now stepping up to the **Hot Deli Counter**, where hearty, family-style meals meet cozy New England comfort. Everything is veganized, organic, and locally inspired.

Hot Deli Counter (201–260)

Homestyle Soups & Stews

- 201. New England "Clam" Chowder (Vegan) \$6.95 cup / \$9.95 bowl Creamy cashew base, oyster mushrooms for "clammy" bite, potatoes, and herbs.
- 202. Hearty Vegetable Stew \$5.95 cup / \$8.95 bowl Carrots, potatoes, peas, and garden herbs simmered slowly.
- 203. Maple Roasted Butternut Squash Soup \$5.95 cup / \$8.95 bowl Smooth, sweet, and topped with pumpkin seeds.
- 204.Lentil & Barley Soup \$6.25

Protein-packed and warming.

- 205. Split Pea & Smoked "Ham" Soup \$6.50
 - Green peas simmered with smoky tempeh.
- 206. Spicy Black Bean Chili \$6.95

Slow-cooked beans with peppers, topped with cashew sour cream.

207.**Corn & Potato Chowder** — *\$5.95*

Sweet corn, creamy broth, potatoes, and fresh dill.

208. Wild Rice & Mushroom Soup — \$6.50

Earthy and nourishing.

209. Cider-Glazed Carrot & Apple Bisque — \$6.25

Sweet and tart, with a silky finish.

210. Vermont Maple Lentil Chili — \$6.95

Smoky, spicy, and lightly sweetened with maple.

Sandwiches & Melts

- 211. "Very Responsible" Maple BBQ Pulled Jackfruit Sandwich \$11.95 Served on a brioche bun with pickles and slaw.
- 212. Smoky Tempeh BLT \$10.95

Lettuce, tomato, vegan mayo, and crispy tempeh bacon.

213. Grilled Portobello Melt — \$11.50

Thick marinated mushroom, caramelized onions, and vegan cheddar.

214. Classic Deli Reuben — \$12.95

Seitan pastrami, sauerkraut, Thousand Island dressing, rye bread.

215. "Turkey" & Cranberry Sandwich — \$11.95

Tofurky slices, cranberry spread, and stuffing mayo.

216.Hot Meatball Sub (Vegan) — \$12.50

Lentil meatballs, marinara, and melted vegan mozzarella.

217. Grilled Cheese & Tomato Soup Combo — \$10.95

Melty vegan cheddar sandwich with a small cup of tomato basil soup.

218. Pesto Veggie Panini — \$11.95

Roasted zucchini, peppers, basil pesto, and cashew cheese.

219. Buffalo Cauliflower Wrap — \$11.50

Spicy cauliflower, ranch dressing, and crisp lettuce.

220.Applewood "Ham" & Cheese Melt — \$12.25

Smoky seitan slices with vegan Swiss on sourdough.

Comfort Classics

221. **Vegan Shepherd's Pie** — \$13.95

Lentil and veggie filling with golden mashed potato top.

222.Pot Pie with Puff Pastry Crust — \$13.95

Creamy veggie filling baked in flaky pastry.

223. Stuffed Cabbage Rolls — \$12.95

Rice, lentils, and herbs wrapped in cabbage with tomato sauce.

224. Homestyle Mac & "Cheese" — \$11.95

Cashew cheese sauce baked with breadcrumbs.

225.BBQ Jackfruit Mac Bowl — \$13.95

Mac & cheese topped with smoky jackfruit.

226.Loaded Chili Cheese Fries — \$9.95

Crispy fries, vegan chili, melted cheese, scallions.

227.Baked Ziti with Cashew Ricotta — \$12.95

Pasta layered with marinara, ricotta, and basil.

228. Eggplant Parmesan Bake — \$13.95

Breaded eggplant cutlets, marinara, melted mozzarella.

229. Stuffed Bell Peppers — \$11.95

Quinoa, black beans, corn, and spiced tomato filling.

230. Seitan Pot Roast with Vegetables — \$14.95

Slow-cooked seitan roast with potatoes and carrots.

Hot Counter Specials

231. Vegan Hot Dog with Fixings — \$6.95

Choose mustard, relish, sauerkraut, or chili.

232. Classic Beyond Burger — \$11.95

Lettuce, tomato, onion, pickles, and sauce.

233. Bravosaurus Maple BBQ Burger — \$12.95

Beyond patty glazed with maple-BBQ sauce.

234. Spicy Black Bean Burger — \$10.95

Avocado, chipotle mayo, and lettuce.

235. Crispy Chick'n Sandwich — \$11.95

Cabbage slaw and chipotle aioli.

236.Loaded Vegan Nachos — \$10.95

Tortilla chips topped with beans, cheese, salsa, guac.

237.BBQ Seitan Ribs Plate — \$13.95

Sticky maple-bourbon BBQ glaze, cornbread side.

238. Jackfruit Sloppy Joe — \$10.95

Messy, saucy, and perfect on a toasted bun.

239. Sweet Potato Black Bean Tacos — \$9.95 (2 tacos)

With lime crema and salsa verde.

240.Fried Oyster Mushroom Basket — \$11.50

Served with fries and dipping sauces.

Healthy Bowls & Grain Dishes

241.Harvest Grain Bowl — *\$11.95*

Farro, roasted veggies, maple-tahini dressing.

242. Mediterranean Bowl — \$12.25

Quinoa, olives, hummus, falafel, lemon dressing.

243. Southwest Burrito Bowl — \$11.95

Brown rice, beans, guac, pico, smoky chipotle sauce.

244. Macrobiotic Bowl — \$12.50

Steamed greens, brown rice, miso dressing, tofu.

245. Teriyaki Veggie Bowl — \$12.95

Stir-fried veggies, tofu, and sesame seeds.

246. Buffalo Cauliflower Grain Bowl — \$12.25

Cauliflower, quinoa, greens, ranch drizzle.

247. Autumn Maple Roasted Bowl — \$12.95

Roasted squash, cranberries, walnuts, farro.

248.BBQ Jackfruit Rice Plate — \$12.50

Smoky pulled jackfruit with seasoned rice and greens.

249. Thai Peanut Noodle Bowl — \$11.95

Rice noodles, veggies, peanut sauce, lime.

250. Curry Veggie Bowl — \$12.95

Seasonal veggies in creamy coconut curry.

Sides & Add-Ons

251.Hand-Cut Fries — \$4.95

Crispy and golden.

252. Sweet Potato Fries — \$5.25

With maple aioli.

253.**Onion Rings** — \$5.95

Thick-cut and crunchy.

254.**Side Mac & Cheese** — \$4.95

Small cup of creamy pasta.

255.**Side Chili** — \$4.95

Rich black bean chili.

256. **Garden Salad** — \$4.50

Simple greens with dressing.

257. Cornbread Muffin — \$2.95

Moist, sweet, and perfect with chili.

258. Pickle Spears — \$1.50

Crunchy, garlicky house-made pickles.

259. Coleslaw (Vegan Mayo) — \$3.95

Creamy and tangy.

260. Seasonal Roasted Veggies — \$4.95

Chef's choice, rotating with the season.

Let's continue our tour of **Nellie's Boots & Roots General Store**, stepping now into the sweetest corner — the **Bakery & Dessert Case**. Here the glass cases sparkle with homemade pies, cookies, cakes, fudge, and nostalgic treats. Everything is baked with love, vegan-friendly, and made to feel both old-fashioned and artisanal.

Bakery & Dessert Case (261–320)

- Pies (By the Slice or Whole)
 - 261. Classic Apple Pie \$4.95 slice / \$22 whole Golden crust, cinnamon-spiced apples, served warm if desired.
 - 262. Maple Pecan Pie \$5.25 slice / \$24 whole Sweet maple filling with toasted pecans.
 - 263. Wild Blueberry Pie \$5.50 slice / \$25 whole Bursting with handpicked Maine blueberries.
 - 264. Pumpkin Pie with Coconut Cream \$4.95 slice / \$20 whole A holiday favorite all year.
 - 265. Chocolate Cream Pie \$5.25 slice / \$23 whole Silky chocolate filling topped with whipped cream.
 - 266.Lemon Meringue Pie (Vegan Aquafaba Meringue) \$5.25 slice / \$24 whole
 - 267. Strawberry Rhubarb Pie \$5.50 slice / \$25 whole
 - 268. Peach & Raspberry Crumble Pie \$5.25 slice / \$23 whole
 - 269. Maple Walnut Pie \$5.50 slice / \$25 whole
 - 270.Coconut Cream Pie \$5.25 slice / \$23 whole

Cookies & Bars

- 271. Mom's Gingersnap Cookies \$2.50 each / \$12 half dozen Crisp edges, chewy inside, warmly spiced.
- 272. Classic Chocolate Chip Cookies \$2.25 each / \$11 half dozen
- 273. Oatmeal Raisin Cookies \$2.25 each / \$11 half dozen
- 274. Peanut Butter Cookies (Cross-Hatched) \$2.25 each / \$11 half dozen
- 275. Molasses Spice Cookies \$2.25 each

- 276. Vegan Whoopie Pies \$3.95 each
 - Two soft chocolate cakes with vanilla cream.
- 277.Brownie Squares \$2.95 each
- 278.**Blondie Bars** \$2.95 each
- 279.Lemon Bars with Powdered Sugar \$2.95 each
- 280. Maple Oatmeal Cookie Sandwiches \$3.50 each

Donuts & Morning Treats

- 281. Glazed Yeast Donut \$2.25 each
- 282. Apple Cider Donuts \$2.50 each / \$13 half dozen
- 283.Boston Cream Donut \$2.95 each
- 284. Maple Glazed Donut \$2.50 each
- 285. Chocolate Frosted Donut with Sprinkles \$2.50 each
- 286.Blueberry Muffins \$2.95 each
- 287. Bran Muffins with Raisins \$2.75 each
- 288. Pumpkin Spice Muffins \$2.95 each
- 289. Cranberry Orange Scones \$3.25 each
- 290. Maple Pecan Sticky Buns \$3.95 each

Cakes & Cupcakes

- 291. Classic Chocolate Layer Cake \$4.95 slice / \$38 whole
- 292. Vanilla Bean Celebration Cake \$4.95 slice / \$36 whole
- 293. Carrot Cake with Cream Cheese Frosting \$5.25 slice / \$40 whole
- 294.Red Velvet Cake with Whipped Cream Frosting \$5.25 slice / \$42 whole
- 295. German Chocolate Cake \$5.25 slice / \$42 whole
- 296. Strawberry Shortcake (Seasonal) \$4.95 slice / \$36 whole
- 297.Lemon Poppy Seed Cake \$4.95 slice / \$38 whole
- 298. Cupcakes (Assorted Flavors) \$2.95 each
- 299. Mini Bundt Cakes (Maple, Chocolate, Pumpkin) \$4.50 each

Fudge & Confections

- 301. Maple Walnut Fudge \$4.95 per square
- 302. Chocolate Peanut Butter Fudge \$4.95 per square
- 303. Sea Salt Dark Chocolate Fudge \$4.95 per square
- 304.Peppermint Bark (Seasonal) \$5.25 per bag
- 305. Candied Pecans \$4.95 per bag
- 306. Chocolate Dipped Pretzels \$3.95 each
- 307. Old-Fashioned Peanut Brittle \$4.95 per bag
- 308. Maple Sugar Candy (Shaped Leaves) \$3.95 each
- 309. Coconut Haystacks \$3.95 each
- 310. Almond Toffee Bark \$4.95 per bag

Chilled & Creamy Treats

- 311. Vegan Soft Serve (Vanilla or Chocolate) \$4.50 cup / cone
- 312. Maple Creemee (Vermont Classic) \$4.75 cup / cone
- 313.lce Cream Sandwiches \$3.95 each
- 314.Root Beer Float (Vegan Ice Cream) \$5.50
- 315.**Banana Split Sundae** *\$6.95*
- 316. Milkshake (Chocolate, Vanilla, Strawberry) \$5.50
- 317. Affogato (Espresso over Ice Cream) \$5.95
- 318. Frozen Lemonade Slush \$3.95
- 319. Fruit Sorbet (Seasonal Flavors) \$4.50 cup
- 320. Chocolate Dipped Frozen Banana \$3.95 each

Cozy Cheese, Dairy Alternatives & Specialty Butters Section.

This area celebrates artisanal craftsmanship—vegan cheeses aged like traditional wheels, creamy spreads, and local-inspired butters, all with that New England rustic charm.

Cheese, Dairy Alternatives & Specialty Butters (321–380)

🧀 Artisanal Vegan Cheese Wheels & Blocks

- 321. **Aged Sharp Cheddar (Cashew-Based)** \$8.95 / 6 oz block Tangy, crumbly, pairs beautifully with crackers.
- 322. Maple Smoked Cheddar \$9.25 / 6 oz block Cold-smoked with Vermont maple wood.
- 323. Pepperjack Cheese Block \$8.95 / 6 oz block Spicy kick with jalapeños and peppers.
- 324. Garlic & Herb Farmer's Cheese \$8.50 / 6 oz block
- 325. New England Maple Cheddar \$9.50 / 6 oz block
- 326. Creamy Havarti-Style Block \$8.95 / 6 oz block
- 327. Mild Colby Jack Swirl \$8.95 / 6 oz block
- 328. Rustic Alpine Cheese Wheel (Gruyère-Style) \$10.95 / 8 oz wheel
- 329.**Italian-Style Provolone** \$8.95 / 6 oz block
- 330. Smoked Gouda Wheel \$9.95 / 6 oz wheel

Creamy Cheese Spreads

- 331. Chive & Onion Cream Cheese Spread \$6.95 / 8 oz tub
- 332. Maple Cinnamon Cream Cheese Spread \$6.95 / 8 oz tub
- 333. Roasted Red Pepper Cashew Spread \$7.25 / 8 oz tub
- 334.Sun-Dried Tomato Basil Spread \$7.25 / 8 oz tub
- 335.Buffalo-Style Ranch Spread \$7.50 / 8 oz tub
- 336.Herb & Garlic Goat-Style Cheese Spread \$7.50 / 8 oz tub
- 337. Everything Bagel Spread \$7.25 / 8 oz tub
- 338. Caramelized Onion & Shallot Spread \$7.25 / 8 oz tub
- 339. Wild Blueberry Cream Cheese Spread \$6.95 / 8 oz tub
- 340. Jalapeño Cheddar Dip \$7.25 / 8 oz tub

Specialty Butters & Spreads

- 341. Classic Whipped Vegan Butter \$5.95 / 8 oz tub
- 342. Maple Brown Sugar Butter \$6.50 / 8 oz tub
- 343.Roasted Garlic Butter \$6.75 / 8 oz tub
- 344.**Herb Garden Butter** \$6.75 / 8 oz tub
- 345. Cinnamon Honey Butter (Vegan Honey Blend) \$6.50 / 8 oz tub
- 346. **Apple Spice Butter** \$6.50 / 8 oz jar
- 347. Pumpkin Spice Butter (Seasonal) \$6.95 / 8 oz jar
- 348. Cranberry Orange Butter (Holiday) \$6.95 / 8 oz jar
- 349. Smoky Chipotle Butter \$6.75 / 8 oz tub
- 350. Maple Bourbon Butter (Winter Specialty) \$7.25 / 8 oz tub

Gourmet Cheese Pairings & Snackables

- 351. Rustic Sourdough Crackers (Rosemary & Olive Oil) \$5.50 / bag
- 352. Maple Glazed Pecans \$6.25 / 6 oz bag
- 353. Cranberry Almond Crisps \$5.95 / bag
- 354. Sea Salt Crostini Rounds \$4.95 / bag
- 355. Garlic Knot Crackers \$5.50 / bag
- 356. Savory Trail Mix with Pretzel Bites \$6.50 / bag
- 357.Fig & Date Jam for Cheese Boards \$6.95 / jar
- 358. Caramelized Onion Jam \$6.95 / jar
- **359.Maple Pear Chutney** *\$6.95 / jar*
- 360.**Spicy Tomato Jam** \$6.95 / jar

Travel-Friendly Mini Cheeses

- 361.Mini Cheddar Snack Packs \$3.95 each
- 362. Smoked Gouda Snack Rounds \$4.25 each
- 363. Sharp Cheddar & Cracker Duo \$4.50 each
- 364.Buffalo-Style Cheese Bites \$4.50 each

- 365. Italian Herb Mozzarella Sticks (Snack Pack) \$4.25 each
- 366. Garlic & Rosemary Mini Rounds \$4.25 each
- 367. Maple Pecan Snack Bites \$4.50 each
- 368. Truffle Cashew Cheese Rounds \$5.25 each
- 369. Smoky Almond Jack Minis \$4.75 each
- 370. Herbed Garden Spread Singles (Travel Cups) \$3.95 each

Seasonal & Limited Batch Cheeses

- 371. Apple Cider Cheddar (Fall Specialty) \$9.95 / 6 oz block
- 372. Cranberry Wensleydale-Style Wheel (Holiday) \$10.25 / 8 oz wheel
- 373. Pumpkin Ale Cheese (Autumn Specialty) \$9.50 / 6 oz block
- 374. Garlic Scape Spring Wheel \$9.75 / 8 oz wheel
- 375. Heirloom Tomato Basil Cheese (Summer) \$9.25 / 6 oz block
- 376. Wild Mushroom Truffle Cheese (Winter) \$11.50 / 8 oz wheel
- 377. Maple Bourbon Smoked Cheddar (Holiday) \$10.95 / 6 oz block
- 378. Hot Pepper Maple Jack (Limited Edition) \$9.75 / 6 oz block
- 379.Blueberry Lavender Cream Cheese (Summer) \$7.25 / tub
- 380. Christmas Nog Cream Cheese Spread (Holiday Special) \$7.50 / tub

Now we're stepping into the Farmhouse Pantry Staples (381–440) — the shelves lined with jams, pickles, sauces, syrups, and baking mixes that smell like family kitchens across New England.



🏠 Farmhouse Pantry Staples (381–440)

Jams, Jellies & Fruit Preserves

- 381. Wild Blueberry Jam (Maine Style) \$6.95 / jar
- 382. Strawberry Rhubarb Jam \$6.95 / jar
- 383. Concord Grape Jelly \$6.50 / jar
- 384. Raspberry Peach Preserves \$6.95 / jar
- 385. Cranberry Orange Marmalade \$7.25 / jar
- 386.Blackberry Sage Jam \$6.95 / jar

- 387. Apple Butter with Maple \$6.95 / jar
- 388. Pumpkin Butter (Autumn Specialty) \$7.25 / jar
- 389.**Peach Ginger Jam** *\$6.95 / jar*
- 390.**Fig & Maple Jam** \$7.25 / jar

Pickles, Relishes & Savories

- 391. Classic Bread & Butter Pickles \$6.25 / jar
- 392. Garlic Dill Pickle Spears \$6.50 / jar
- 393. Sweet & Spicy Pickled Green Beans \$6.95 / jar
- 394. Pickled Beets (Rustic Farmhouse Style) \$6.50 / jar
- 395.Hot Pepper Relish \$6.75 / jar
- 396. Corn Relish with Peppers \$6.75 / jar
- 397.Zucchini Relish (Old-Fashioned) \$6.50 / jar
- 398. Pickled Red Onions \$6.50 / jar
- 399. Pickled Garlic Cloves \$6.95 / jar
- 400. Maple Mustard Pickle Relish \$7.25 / jar

Syrups, Honeys & Spreads

- 401. Pure New Hampshire Maple Syrup (Grade A Amber) \$14.95 / pint
- 402. Maple Cream Spread \$8.95 / jar
- 403. Wildflower Honey (Local Inspired Blend) \$9.50 / jar
- 404.Blueberry Blossom Honey \$9.95 / jar
- 405. Apple Cider Syrup \$8.95 / bottle
- 406. Cinnamon Maple Syrup \$9.50 / bottle
- 407. Pumpkin Spice Maple Syrup (Seasonal) \$9.95 / bottle
- 408. Lavender Infused Honey \$10.25 / jar
- 409. Cranberry Maple Syrup (Holiday Special) \$9.95 / bottle
- 410. Vanilla Bean Honey Spread \$9.50 / jar

Baking Mixes & Pantry Dry Goods

- 411. Buttermilk Pancake & Waffle Mix \$7.50 / bag
- 412. Blueberry Muffin Mix \$7.25 / bag
- 413. Cranberry Orange Scone Mix \$7.50 / bag
- 414. Rustic Cornbread Mix \$6.95 / bag
- 415. Maple Oat Bread Mix \$7.50 / bag
- 416.Apple Cinnamon Coffee Cake Mix \$7.95 / bag
- 417. Pumpkin Spice Bread Mix (Fall) \$7.95 / bag
- 418. Old-Fashioned Gingerbread Mix \$7.50 / bag
- 419.Blue Corn Pancake Mix (Southwestern Twist) \$7.25 / bag
- 420. Molasses Cookie Mix \$7.25 / bag

Hearty Grains, Cereals & Oats

- 421. Steel-Cut Oats (New England Style) \$6.50 / bag
- 422. Maple Brown Sugar Granola \$7.50 / bag
- 423. Cranberry Almond Granola \$7.95 / bag
- 424. Rustic Muesli Blend \$7.50 / bag
- 425. Apple Cinnamon Oatmeal Packets \$6.95 / box
- 426. Pumpkin Spice Granola Clusters (Seasonal) \$7.95 / bag
- 427.Blueberry Pecan Granola \$7.95 / bag
- 428. Honey Nut Toasted Oats Cereal \$6.95 / box
- 429. Hearty 7-Grain Cereal Blend \$7.50 / bag
- 430. Maple Walnut Oatmeal Cups (On-the-Go) \$3.95 each

Savory Pantry Staples

- 431. Maple Dijon Mustard \$6.25 / jar
- 432. Sweet Hot Pepper Mustard \$6.50 / jar
- 433. Rustic Tomato Ketchup \$5.95 / bottle
- 434. Smoky Maple Barbecue Sauce \$6.95 / bottle

- 435. Apple Cider Vinegar (Farmhouse Brewed) \$6.50 / bottle
- 436. Cranberry Balsamic Glaze \$7.25 / bottle
- 437. Maple Chipotle Hot Sauce \$6.95 / bottle
- 438. Garlic & Herb Marinade \$6.95 / bottle
- 439. Pumpkin Chili Sauce (Seasonal) \$7.25 / bottle
- 440. Maple Bourbon Steak Sauce (Family Friday Favorite) \$7.95 / bottle

Coffee, Tea & Beverages (441–500)

Fresh-Roasted Coffees

- 441.Green Mountain Medium Roast (House Blend) \$12.95 / lb
- 442. Dark Mountain Roast (Bold & Smooth) \$13.50 / lb
- 443. Maple Pecan Flavored Coffee \$13.95 / lb
- 444.Blueberry Cobbler Coffee (New England Classic) \$13.95 / lb
- 445. Pumpkin Spice Coffee (Seasonal Autumn) \$14.25 / lb
- 446. Vanilla Cream Coffee \$13.95 / lb
- 447. Hazelnut Maple Roast \$13.95 / lb
- 448.French Roast (Extra Dark) \$13.50 / lb
- 449.Cold Brew Coffee Concentrate (Local Brewed) \$6.95 / bottle
- 450.**Decaf Maple Roast** \$12.95 / lb

Loose Leaf Teas

- 451. Classic English Breakfast Tea \$8.95 / tin
- 452.Earl Grey with Bergamot & Lavender \$9.25 / tin
- 453. Chamomile Apple Blossom Tea \$8.95 / tin
- 454. Wild Blueberry Herbal Tea \$9.25 / tin
- 455. Peppermint Spearmint Tea \$8.95 / tin
- 456. Chai Spice Black Tea \$9.50 / tin
- 457. Green Tea with Jasmine \$9.25 / tin
- 458. Maple Rooibos Herbal Tea \$9.50 / tin

Cozy Hot Chocolates & Warm Sips

- 461. Classic Hot Cocoa Mix \$6.95 / tin
- 462. Maple Hot Cocoa Mix \$7.25 / tin
- 463.Peppermint Hot Cocoa (Holiday Blend) \$7.50 / tin
- 464. Pumpkin Spice Hot Cocoa (Seasonal) \$7.50 / tin
- 465. Mocha Hot Cocoa Blend \$7.25 / tin
- 466. Vegan Caramel Hot Cocoa \$7.50 / tin
- 467. Mexican Spiced Cocoa with Cinnamon & Chili \$7.50 / tin
- 468. Hazelnut Hot Cocoa Mix \$7.25 / tin
- 469. Salted Maple Caramel Cocoa \$7.95 / tin
- 470. White Chocolate Cocoa Mix \$7.50 / tin

Sparkling Seltzers & Old-Fashioned Sodas

- 471. Maple Cream Soda \$2.95 / bottle
- 472.Old-Fashioned Root Beer (Hand-Crafted) \$2.95 / bottle
- 473. Classic Sarsaparilla \$2.95 / bottle
- 474. Ginger Beer (Spicy & Sweet) \$2.95 / bottle
- 475.Black Cherry Soda \$2.95 / bottle
- 476. Vanilla Cream Seltzer \$2.75 / bottle
- 477.Blueberry Lemon Seltzer \$2.75 / bottle
- 478. Cranberry Lime Seltzer \$2.75 / bottle
- 479. Peach Ginger Seltzer \$2.75 / bottle
- 480. Pumpkin Spice Soda (Limited Edition) \$3.25 / bottle

Chilled & Seasonal Beverages

481.Fresh Pressed Apple Cider (Fall Only) — \$7.95 / half-gallon

- 482.Hot Spiced Mulled Cider Kits \$9.50 / set
- 483. Maple Lemonade (Summer Favorite) \$4.50 / bottle
- 484. Cranberry Spritzer (Holiday Special) \$3.95 / bottle
- 485. Blueberry Shrub Sparkling Drink \$3.95 / bottle
- 486. Pumpkin Nog (Autumn Creamy Drink, Vegan) \$4.50 / bottle
- 487. Peppermint Mocha Cold Brew (Winter Seasonal) \$4.25 / bottle
- 488. Maple Chai Latte (Vegan Friendly) \$4.50 / bottle
- 489. Vanilla Oat Milk Latte (Chilled) \$4.50 / bottle
- 490. Ginger Lemon Wellness Tonic \$3.95 / bottle

Specialty & Regional Spirits (Organic, Small-Batch)

- 491. Vermont Maple Whiskey (Organic, Hard-to-Find) \$32.95 / bottle
- 492. Cranberry Cordial (Holiday Small Batch) \$27.95 / bottle
- 493. Pumpkin Spiced Liqueur (Seasonal Treat) \$29.95 / bottle
- 494. New England Apple Brandy (Organic) \$31.95 / bottle
- 495. Wild Blueberry Vodka (Craft Distilled) \$28.95 / bottle
- 496. Ginger Maple Rum (Local Special) \$29.95 / bottle
- 497. Organic Hard Cider (Snow Country Blend) \$15.95 / 6-pack
- 498. Maple Bourbon Cream (Winter Warmer) \$33.95 / bottle
- 499. Spiced Mulled Wine (Holiday Seasonal) \$22.95 / bottle
- 500. Cranberry Maple Mead (Farmhouse Crafted) \$26.95 / bottle

Sweet Treats & Candy Corner (501–560) — jars of fudge, taffy, maple candy, and chocolate-covered everything? Let's wander toward the Sweet Treats & Candy Corner (501–560) — a section that feels like stepping into a storybook, where jars of penny candy sparkle under warm golden lights, and the fudge counter tempts every visitor.

Sweet Treats & Candy Corner (501–560)

Classic Candies in Glass Jars

501. Maple Sugar Candies (Leaf-Shaped) — \$6.95 / bag

- 502. Homemade Saltwater Taffy (Assorted Flavors) \$5.95 / bag
- 503. Old-Fashioned Rock Candy Sticks \$1.50 each
- 504. Root Beer Barrels (Hard Candy) \$4.95 / bag
- 505. Peppermint Sticks (Holiday Favorite) \$4.50 / bundle
- 506.Butterscotch Buttons \$4.50 / bag
- 507. Sour Cherry Drops \$4.95 / bag
- 508.Licorice Whips (Black & Strawberry) \$5.25 / bag
- 509. Caramel Creams (Chewy) \$4.95 / bag
- 510. Cinnamon Red Hots \$4.25 / bag

Chocolate Classics

- 511. Handmade Fudge (Maple, Chocolate, Peanut Butter) \$7.95 / half lb
- 512. Chocolate-Covered Blueberries \$6.95 / bag
- 513. Chocolate-Covered Cranberries \$6.95 / bag
- 514. Chocolate Bark with Almonds & Cranberries \$8.25 / box
- 515.Hot Cocoa Bombs (Assorted Flavors) \$5.95 each
- 516. Maple Truffles (Local Made) \$9.95 / box of 6
- 517. Peanut Butter Cups (Vegan Dark Chocolate) \$6.95 / 4-pack
- 518. Chocolate-Covered Pretzels \$5.95 / bag
- 519. Chocolate-Dipped Oreos (Vegan Version) \$6.25 / box
- 520. Mocha Espresso Chocolate Bark \$8.25 / box

Seasonal & Holiday Sweets

- 521. Pumpkin Spice Caramels (Autumn Treat) \$6.95 / bag
- 522. Maple Pecan Brittle \$7.25 / bag
- 523. Cranberry White Chocolate Bark \$7.95 / box
- 524. Candy Cane Bark (Christmas Favorite) \$7.95 / box
- 525. Gingerbread Caramels \$6.95 / bag
- 526. Valentine's Heart-Shaped Chocolates \$9.95 / gift box

- 527. Chocolate Easter Eggs (Hand-Painted, Vegan) \$2.50 each
- 528. Harvest Spiced Gummy Pumpkins \$4.95 / bag
- 529. Holiday Peppermint Fudge \$7.95 / half lb
- 530. Maple Chocolate Turkeys (Thanksgiving Mini Treats) \$5.95 / bag

Nostalgic Sweets Our Grandparents Loved

- 531. Clove & Anise Hard Candy \$4.50 / bag
- 532. Necco-Style Candy Wafers \$5.25 / roll
- 533. Candy Cigarettes (Retro Classic) \$2.95 / pack
- 534. Mary Jane Peanut Butter Chews \$5.25 / bag
- 535. Wax Bottles Filled with Syrup (Nickel Nips) \$3.95 / pack
- 536.Boston Baked Beans Candy (Peanut Crunch) \$4.95 / bag
- 537. Chiclets Gum (Tiny Squares) \$2.95 / box
- 538. Circus Peanuts Marshmallow Candy \$4.25 / bag
- 539.Jelly Beans (Old-Time Mix) \$5.25 / bag
- 540. Candy Buttons on Paper Strips \$3.95 / sheet

Handmade Confections & Local Specialties

- 541. Maple Walnut Fudge (Local Favorite) \$7.95 / half lb
- 542.Honeycomb Candy (Dipped in Chocolate) \$6.95/bag
- 543. Maple Lollipops (Shaped Like Leaves & Moose) \$2.50 each
- 544. Molasses Taffy (Hand-Pulled) \$5.95 / bag
- 545. Maple Cream-Filled Chocolates \$9.25 / box of 6
- 546.Berry Gummy Bears (Blueberry, Raspberry, Cranberry) \$4.95 / bag
- 547. Maple Toffee with Almonds \$6.95 / bag
- 548. Old-Fashioned Fudge Sampler (4 Flavors) \$14.95 / box
- 549. Fruit Leather Rolls (All Organic, Mixed Flavors) \$4.95 / pack
- 550.Blueberry Jam-Filled Chocolates \$8.25 / box of 6

Novelty & Giftable Sweets

- 551. Candy Jar Samplers (Build-Your-Own Mix) \$12.95 / jar
- 552. Maple Syrup Cotton Candy (Fair-Inspired) \$5.95 / tub
- 553. Homemade Caramel Corn (Organic, Vegan Butter) \$5.95 / bag
- 554. Cracker Jacks (Retro Style, with Prize!) \$3.95 / box
- 555. Trail Mix Chocolate Bites \$6.25 / bag
- 556. Moose-Shaped Chocolates \$7.25 / box of 4
- 557. Homemade Marzipan Fruits (Hand-Painted) \$9.95 / box
- 558. Chocolate Bark with Pretzels & Trail Mix \$8.50 / box
- 559. Fudge Brownie Bites (Vegan, Gluten-Free) \$6.95 / pack
- 560. Chocolate Dipped Marshmallow Pops \$3.95 each

The Sweet Treats Corner is truly the heart of delight — part candy shop, part fudge kitchen, part nostalgia museum. Every shelf feels like it belongs in a storybook general store where kids press noses to glass jars and adults sneak a second piece of fudge.

Savory Snacks, Nuts & Jerky Section (561–620) — this is the aisle where you hear the crinkle of paper bags, the snap of pretzels, and the warm maple-roasted smell of nuts coming from wooden barrels. $extbf{ extit{}}$ $extbf{ extit{}}$

Savory Snacks, Nuts & Jerky (561–620)

Roasted & Glazed Nuts

- 561. Maple-Glazed Pecans \$7.95 / bag
- 562. Honey-Roasted Almonds \$6.95 / bag
- 563. Cinnamon Sugar Cashews \$7.25 / bag
- 564. Sea Salt & Black Pepper Pistachios \$7.95 / bag
- 565. Maple Smoked Walnuts \$8.25 / bag
- 566. Cocoa-Dusted Almonds \$6.95 / bag
- 567. Trailhouse Mixed Nuts (Salted Blend) \$8.95 / bag
- 568. Rosemary & Olive Oil Roasted Almonds \$7.25 / bag
- 569. Chili Lime Cashews \$7.95 / bag

Popcorn & Crunchy Snacks

- 571. Maple Caramel Corn \$5.95 / bag
- 572. Cheddar Cheese Popcorn \$5.95 / bag
- 573. Kettle Corn (Lightly Sweet & Salty) \$4.95 / bag
- 574. Cinnamon-Sugar Popcorn \$5.50 / bag
- 575. Spicy Buffalo Popcorn \$5.95 / bag
- 576. Maple Bacon Seasoned Popcorn (Vegan) \$6.25 / bag
- 577. White Cheddar & Chive Popcorn \$5.95 / bag
- 578.**Salt & Vinegar Popcorn** *\$5.50 / bag*
- 579. Dark Chocolate Drizzled Popcorn \$6.25 / bag
- 580. Pumpkin Spice Popcorn (Seasonal) \$5.95 / bag

Pretzels & Savory Crunchies

- 581. Hand-Twisted Soft Pretzels (Freezer-to-Oven) \$9.95 / 4-pack
- 582. Pretzel Nuggets with Maple Mustard Glaze \$6.95 / bag
- 583. Sourdough Hard Pretzels \$5.25 / bag
- 584. Everything Seasoned Pretzel Crisps \$6.25 / bag
- 585. Chocolate-Covered Pretzel Rods \$5.95 / 3-pack
- 586. Honey Mustard Pretzel Pieces \$5.50 / bag
- 587. Salt & Black Pepper Pretzel Sticks \$5.25 / bag
- 588. Cinnamon Sugar Pretzel Chips \$5.50 / bag
- 589. Buffalo Ranch Pretzel Bites \$5.95 / bag
- 590. Gluten-Free Pretzel Twists (Sea Salt) \$6.95 / bag

Jerky & Savory Bites (All Vegan & Artisanal)

- 591. Maple Teriyaki Jerky (Soy-Based) \$7.95 / pack
- 592. Smoked Black Pepper Jerky (Mushroom-Based) \$8.25 / pack

- 593. Spicy Buffalo Jerky (Seitan Strips) \$7.95 / pack
- 594.BBQ Mesquite Jerky (Jackfruit-Based) \$8.25 / pack
- 595. Sweet Chili Mango Jerky (Fruit-Based) \$6.95 / pack
- 596. Applewood Maple Jerky (Tempeh-Based) \$8.25 / pack
- 597. Cranberry Sage Jerky (Holiday Flavor) \$7.95 / pack
- 598. Garlic Herb Jerky (Portobello Mushroom) \$7.95 / pack
- 599. Hot Honey Jerky (Vegan Honey Glaze) \$8.25 / pack
- 600. Trail Jerky Sampler Pack (4 Flavors) \$18.95 / gift box

Trail Mixes & Snack Blends

- 601. Sailor's Trail Mix (Cranberry, Maple Almonds, Dark Chocolate Chips) \$7.95 / bag
- 602. Sweet & Salty Mix (Cashews, Pretzels, Chocolate Gems) \$7.50 / bag
- 603. Harvest Mix (Pumpkin Seeds, Dried Cranberries, Walnuts, Cinnamon Chips) \$8.25 / bag
- 604. Moose Tracks Mix (Chocolate Chips, Granola, Almonds, Pretzels) \$7.95 / bag
- 605.Berry Trail Blend (Blueberries, Raspberries, Cashews) \$7.95 / bag
- 606. Spicy Kick Mix (Chili Cashews, Corn Nuts, Pretzels) \$7.95 / bag
- 607. Maple Crunch Mix (Candied Pecans, Granola Clusters, Dried Apple Slices) \$8.50 / bag
- 608.Kid's Adventure Mix (Gummy Bears, Popcorn, Chocolate Bites, Pretzel Sticks)
 \$6.95 / bag
- 609.Protein Trail Blend (Roasted Edamame, Almonds, Pumpkin Seeds, Cocoa Nibs)
 \$8.95 / bag
- 610. Classic Hiker's Mix (Peanuts, Raisins, Chocolate Gems, Pretzels) \$6.95 / bag

Chips & Crispy Bites

- 611. Maple BBQ Potato Chips (Kettle Cooked) \$4.95 / bag
- 612.**Sea Salt & Vinegar Chips** \$4.95 / bag
- 613. Sour Cream & Chive Chips (Vegan Style) \$5.25 / bag
- 614. Sweet Potato Chips with Sea Salt \$5.50 / bag

- 615.Beet & Carrot Veggie Chips \$5.95 / bag
- 616. Maple Cinnamon Apple Chips \$4.95 / bag
- 617. Parsnip & Sweet Beet Root Chips \$5.95 / bag
- 618.BBQ Jackfruit Chips \$6.25 / bag
- 619. Kale Chips with Nutritional Yeast (Cheesy Flavor) \$6.95 / bag
- 620. Mixed Veggie Chip Sampler (Beets, Carrots, Parsnips, Zucchini) \$6.95 / bag

This aisle is where **campers**, **hikers**, **and road-trippers** load up their baskets — crunchy, salty, sweet, savory, and portable. It's a **blend of New England rustic and modern artisanal snacking**.

Bakery & Fresh Breads Section (621–680) — the heart of the store, where the air smells of warm bread, maple loaves, buttery crusts, and cinnamon drifting from the ovens.

Bakery & Fresh Breads (621–680)

Hearth-Baked Loaves

- 621.**Moot Maple Oat Loaf** \$6.95 / loaf

 A rustic bread with maple syrup and rolled oats, perfect for breakfast toast.
- 622.**Sourdough Country Round** \$5.95 / loaf Tangy, crusty, chewy a New England farmhouse staple.
- 623. Cranberry Walnut Bread \$7.50 / loaf Studded with tart cranberries and crunchy walnuts.
- 624. Honey Wheat Sandwich Loaf \$5.50 / loaf Soft, wholesome, and just right for school lunches.
- 625. Rosemary & Sea Salt Focaccia \$6.95 / slab Golden, chewy, brushed with olive oil and herbs.
- 626.Apple Cider Rye Loaf \$6.95 / loaf Made with cider reduction for a gentle sweetness.
- 627. Multi-Grain Seeded Loaf \$6.95 / loaf
 Packed with sunflower, flax, sesame, and pumpkin seeds.
- 628. Molasses Brown Bread (Steamed New England Style) \$7.25 / loaf Dark, hearty, and slightly sweet.

- 629. Farmhouse White Bread \$5.25 / loaf Soft crumb, golden crust, a table classic.
- 630. **Garlic & Herb Baguette** \$4.95 / baguette Perfect for dipping in soup or pasta night.

Rolls, Buns & Biscuits

- 631. Parker House Rolls \$6.95 / dozen Fluffy, buttery rolls with a golden top.
- 632. Cloverleaf Dinner Rolls \$6.50 / dozen Pull-apart soft rolls, brushed with butter.
- 633. Maple Butter Biscuits \$5.95 / 6-pack Flaky, tender, glazed lightly with maple butter.
- 634. Cheddar Chive Biscuits \$6.25 / 6-pack Savory, cheesy, with fresh garden chives.
- 635. Cornmeal Johnnycake Biscuits \$5.95 / 6-pack Soft biscuits with a hint of stoneground cornmeal.
- 636. **Buttermilk Drop Biscuits** \$5.50 / 6-pack Rustic, tender, and lightly browned.
- 637. Cinnamon Swirl Buns (Sticky Glaze) \$6.95 / 4-pack Ooey-gooey cinnamon delight.
- 638. Maple Pecan Sticky Buns \$7.25 / 4-pack Rich, caramelized pecans on a buttery bun.
- 639.**Soft Pretzel Rolls** \$5.95 / 6-pack

 Golden brown with a sprinkle of coarse salt.
- 640.Barnstead Burger Buns (Brioche Style) \$5.95 / 6-pack Rich, soft, and slightly sweet.

Muffins & Quickbreads

- 641.Blueberry Muffins (New England Wild Berries) \$5.95 / 4-pack
- 642. Apple Cinnamon Muffins \$5.95 / 4-pack
- 643. Cranberry Orange Muffins \$6.25 / 4-pack
- 644. Pumpkin Spice Muffins \$5.95 / 4-pack
- 645. Maple Walnut Muffins \$6.25 / 4-pack

- 646. Morning Glory Muffins (Carrot, Apple, Raisin, Coconut) \$6.50 / 4-pack
- 647. Chocolate Chip Muffins \$5.95 / 4-pack
- 648. Cornmeal Muffins (Stoneground Corn) \$5.95 / 4-pack
- 649. Zucchini Walnut Bread \$6.95 / loaf
- 650.Banana Bread with Dark Chocolate Chips \$6.95 / loaf

Pies, Tarts & Sweet Treats

- 651.Classic Apple Pie \$14.95 / 9" pie Flaky crust, spiced apples, a New England must.
- 652. Maple Pecan Pie \$16.95 / 9" pie Rich maple syrup filling with crunchy pecans.
- 653. Blueberry Crumble Pie \$15.95 / 9" pie Topped with buttery oat streusel.
- 654. Pumpkin Pie with Maple Cream \$14.95 / 9" pie A fall harvest staple with a creamy finish.
- 655. **Strawberry Rhubarb Pie** \$15.95 / 9" pie Tart rhubarb balanced with sweet strawberries.
- 656. Chocolate Cream Pie (Whipped Topping) \$14.95 / 9" pie
- 657.**Lemon Meringue Pie** \$15.95 / 9" pie
- 658. Mini Apple Hand Pies (Portable Snack) \$7.95 / 4-pack
- 659. Maple Whoopie Pies \$6.95 / 2-pack Chocolate cakes with maple cream filling.
- 660.Bretton Woods Berry Galette (Rustic Tart) \$12.95 / each

Cakes, Cookies & Pastries

- 661. Maple Walnut Coffee Cake \$9.95 / loaf cake
- 662. Boston Cream Pie (Cake Style) \$16.95 / 8" round
- 663. Chocolate Fudge Brownies \$5.95 / 4-pack
- 664. Blondie Bars with White Chocolate Chips \$5.95 / 4-pack
- 665. Snickerdoodle Cookies \$5.95 / dozen
- 666. Gingersnap Cookies \$5.95 / dozen

- 667. Sammah's Chocolate Chip Cookies \$5.95 / dozen
- 668. Oatmeal Raisin Cookies \$5.95 / dozen
- 669. Molasses Crinkle Cookies \$5.95 / dozen
- 670. Maple Cream Sandwich Cookies \$6.25 / 8-pack

Specialty & Seasonal Bakes

- 671.Hot Cross Buns (Easter) \$6.95 / 6-pack
- 672. Irish Soda Bread (St. Patrick's Day) \$7.95 / loaf
- 673. Maple Pumpkin Roll Cake (Fall) \$12.95 / each
- 674. Peppermint Bark Brownies (Winter) \$6.95 / 4-pack
- 675. Gingerbread Men Cookies (Christmas) \$7.95 / dozen
- 676. Apple Cider Donuts (Farmhouse Style) \$6.95 / 6-pack
- 677. Maple Glazed Donuts \$6.95 / 6-pack
- 678.Blueberry Hand Pies (Summer) \$7.95 / 4-pack
- 679. Strawberry Shortcake Loaf \$8.95 / loaf
- 680. Cranberry Orange Scones \$7.95 / 6-pack

The warm breads, rustic pies, and sweet maple treats feel like walking into a farmhouse kitchen.

100% vegan, artisanal, and New England-inspired.

Imagine walking past the chilled glass cases in a charming country store, except everything is plant-based, creamy, and delightful.

Dairy-Free Cheeses (Vegan)

- 681. **New England Maple Smoked Cheddar (Vegan)** Cashew-based, smoked with local maple woodchips.
 - 682. Creamy Garlic & Herb Spread Tangy cultured almond base with fresh herbs.
 - 683. **Sharp White Cheddar Block** Aged cashew cheese with a bold bite.
- 684. **Cranberry Walnut Brie-Style Wheel** Soft, spreadable, topped with cranberries & walnuts.

- 685. **Vegan Provolone Slices** Melty perfection for deli sandwiches.
- 686. Pepperjack Cheese Block Cashew-based with jalapeños and chili flakes.
- 687. Cultured Mozzarella Shreds Great for pizzas & baked dishes.
- 688. **Truffle Cashew Cheese** Earthy, creamy, and indulgent.
- 689. **Farmhouse Herb Cheese Spread** Chive, dill, parsley in a whipped almond base.
 - 690. **Smoked Gouda Wedge** Deep smoky flavor, oat-based.
 - 691. **Vegan Blue Cheese Crumbles** Tangy and funky, perfect for salads.
 - 692. **Maple Bourbon Cheese Spread** Subtle sweetness with a warming finish.
 - 693. **Tomato Basil Mozzarella Log** Fresh-style, perfect with olive oil & bread.
 - 694. Chipotle Cheddar Block Spicy, creamy, smoky.
 - 695. **Garlic Chive Cream Cheese** Smooth spread for bagels.
 - 696. **Vegan Feta Cubes in Olive Oil** Tangy cubes marinated in herbs & oil.
 - 697. **Smoky Beer Cheese Dip** Made with local craft beer, creamy almond base.
 - 698. Black Pepper Asiago-Style Sharp, firm, speckled with cracked pepper.
 - 699. **New England Applewood Smoked Havarti** Mild, buttery, smoky.
 - 700. Roasted Red Pepper Cheese Spread Creamy dip with sweet pepper flavor.
 - 701. **Vegan Swiss Block** Nutty and firm, perfect for slicing.
 - 702. **Maple Dijon Cheddar Spread** Sweet, tangy, spreadable.
 - 703. **Vegan Parmesan Shreds** Aged cashew crumble topping.
 - 704. **Caramelized Onion Cheddar** Sweet onion swirls in a sharp cheddar base.
 - 705. Cranberry Port Wine Cheese Ball Rolled in nuts, festive & rich.
 - 706. **Jalapeño Popper Cheese Spread** Spicy & creamy with roasted peppers.
 - 707. **Vegan Cream Cheese (Plain)** Silky smooth almond base.

- 708. **Lemon Dill Feta Crumbles** Bright & tangy.
- 709. Garlic Rosemary Wheel Savory cashew cheese wheel.
- 710. **Horseradish Cheddar Spread** Sharp with a spicy kick.
- 711. **Herbed Ricotta** Fluffy almond ricotta for pasta or toast.
- 712. **Wild Mushroom Truffle Cheese** Umami-rich, earthy, decadent.
- 713. **New England Cranberry Cheddar** Sweet-tart cranberries in creamy cheddar.
- 714. **Vegan Brie with Fig Jam Center** Elegant and gooey.
- 715. **Spicy Buffalo Cheese Dip** Tangy, spicy, creamy.
- 716. Salted Caramel Dessert Cheese A sweet cashew-based indulgence.
- 717. **Smoked Paprika Cheese Ball** Bold and smoky appetizer.
- 718. Cultured Goat-Style Cheese Log (Vegan) Tangy and spreadable.
- 719. **Vegan Havarti with Dill** Creamy, mild, herbed.
- 720. Maple Pecan Dessert Cheese Sweet, nutty, cheesecake-like.

Hot Deli Counter (Vegan Comfort Classics)

- 721. **Hearty Vegan Chili** Lentils, beans, tomatoes, smoked paprika.
- 722. **New England Veggie Pot Pie** Flaky crust, root veggies, creamy sauce.
- 723. **BBQ Pulled Jackfruit Sandwich** Tangy BBQ jackfruit on a fresh bun.
- 724. **Vegan Mac & Cheese Bake** Cashew cheddar, breadcrumb topping.
- 725. "Clam" Chowder (Mushroom & Potato) Creamy coconut base with dulse seaweed for the ocean flavor.
 - 726. **Maple BBQ Tempeh Ribs** Sticky, sweet, smoky, served hot.
 - 727. **Buffalo Cauliflower Bites** Crispy, spicy, served with vegan ranch.

- 728. **Shepherd's Pie** Lentil & veggie base, creamy potato topping.
- 729. **Mushroom Stroganoff** Creamy cashew sauce, earthy mushrooms.
- 730. **Baked Ziti with Cashew Ricotta** Tomato sauce, melty mozzarella shreds.
- 731. **General Store Veggie Burger** Black bean patty, dairy-free cheddar.
- 732. **Vegan Hot Dogs with Fixings** Carrot or soy-based franks, kraut & mustard.
- 733. **Crispy Chick'n Sandwich** Fried seitan patty, pickles, vegan mayo.
- 734. **BBQ Tofu Burnt Ends** Sweet, smoky, caramelized bites.
- 735. Sweet Potato & Black Bean Enchiladas Smothered in red chile sauce.
- 736. **Stuffed Peppers** Quinoa, beans, and tomato filling.
- 737. **Crispy Jackfruit Tacos** Served with lime crema and salsa.
- 738. **Gnocchi in Pesto Cream Sauce** Basil cashew cream, pillowy gnocchi.
- 739. **Falafel Wraps** Tahini sauce, cucumber, lettuce, warm pita.
- 740. **Eggplant Parmesan** Breaded slices baked in marinara with mozzarella shreds.
- 741. **Loaded Baked Potatoes** Topped with cashew cheddar, broccoli, chives.
- 742. **Vegan Meatball Subs** Italian-style lentil "meatballs," marinara, mozzarella.
- 743. **Korean BBQ Cauliflower Wings** Sticky, sweet, spicy.
- 744. **Rustic Vegetable Stew** Hearty root vegetables, herbed broth.
- 745. **Jackfruit "Chicken" Pot Pie** Classic creamy filling, flaky crust.
- 746. **Spicy Peanut Noodle Bowl** Veggies tossed in sesame peanut sauce.
- 747. Sloppy Joe Sandwiches (Lentil-Based) Sweet, smoky, hearty.
- 748. **Vegan Lasagna** Layers of noodles, almond ricotta, marinara, and mozzarella shreds.
 - 749. **Maple Glazed Seitan Roast** Served hot in slices.
 - 750. Crispy Chickpea Fritters Served with garlic aioli.

- 751. Chili Mac Bake Chili + mac & cheese topped with cornbread crumbs.
- 752. **BBQ Sweet Potato Wedges** Roasted with smoky seasoning.
- 753. **Vegan Philly Cheesesteak** Seitan strips, peppers, onions, provolone shreds.
- 754. **Creamy Tomato Basil Soup** Served with a warm bread roll.
- 755. Cauliflower Mac & Cheese Bites Breaded, baked, cheesy centers.
- 756. **Stuffed Cabbage Rolls** Lentil and rice filling, tomato sauce.
- 757. **Crispy Vegan Fish & Chips** Beer-battered hearts of palm, fries, tartar.
- 758. **Moroccan Spiced Chickpea Stew** Warm, hearty, with couscous.
- 759. **Vegan Reuben Sandwich** Tempeh pastrami, sauerkraut, Russian dressing.
- 760. **BBQ Jackfruit Flatbread Pizzas** Cheesy, smoky, melty goodness.
- Hot Deli Counter (Vegan Comfort Classics)
- 721. **Hearty Vegan Chili** Lentils, beans, tomatoes, smoked paprika.
- 722. **New England Veggie Pot Pie** Flaky crust, root veggies, creamy sauce.
- 723. **BBQ Pulled Jackfruit Sandwich** Tangy BBQ jackfruit on a fresh bun.
- 724. **Vegan Mac & Cheese Bake** Cashew cheddar, breadcrumb topping.
- 725. "Clam" Chowder (Mushroom & Potato) Creamy coconut base with dulse seaweed for the ocean flavor.
- 726. **Maple BBQ Tempeh Ribs** Sticky, sweet, smoky, served hot.
- 727. **Buffalo Cauliflower Bites** Crispy, spicy, served with vegan ranch.
- 728. **Shepherd's Pie** Lentil & veggie base, creamy potato topping.
- 729. **Mushroom Stroganoff** Creamy cashew sauce, earthy mushrooms.
- 730. **Baked Ziti with Cashew Ricotta** Tomato sauce, melty mozzarella shreds.
- 731. **General Store Veggie Burger** Black bean patty, dairy-free cheddar.
- 732. **Vegan Hot Dogs with Fixings** Carrot or soy-based franks, kraut & mustard.

- 733. **Crispy Chick'n Sandwich** Fried seitan patty, pickles, vegan mayo.
- 734. **BBQ Tofu Burnt Ends** Sweet, smoky, caramelized bites.
- 735. Sweet Potato & Black Bean Enchiladas Smothered in red chile sauce.
- 736. **Stuffed Peppers** Quinoa, beans, and tomato filling.
- 737. **Crispy Jackfruit Tacos** Served with lime crema and salsa.
- 738. **Gnocchi in Pesto Cream Sauce** Basil cashew cream, pillowy gnocchi.
- 739. **Falafel Wraps** Tahini sauce, cucumber, lettuce, warm pita.
- 740. **Eggplant Parmesan** Breaded slices baked in marinara with mozzarella shreds.
- 741. **Loaded Baked Potatoes** Topped with cashew cheddar, broccoli, chives.
- 742. **Vegan Meatball Subs** Italian-style lentil "meatballs," marinara, mozzarella.
- 743. Korean BBQ Cauliflower Wings Sticky, sweet, spicy.
- 744. **Rustic Vegetable Stew** Hearty root vegetables, herbed broth.
- 745. **Jackfruit "Chicken" Pot Pie** Classic creamy filling, flaky crust.
- 746. Spicy Peanut Noodle Bowl Veggies tossed in sesame peanut sauce.
- 747. Sloppy Joe Sandwiches (Lentil-Based) Sweet, smoky, hearty.
- 748. **Vegan Lasagna** Layers of noodles, almond ricotta, marinara, and mozzarella shreds.
- 749. Maple Glazed Seitan Roast Served hot in slices.
- 750. **Crispy Chickpea Fritters** Served with garlic aioli.
- 751. **Chili Mac Bake** Chili + mac & cheese topped with cornbread crumbs.
- 752. **BBQ Sweet Potato Wedges** Roasted with smoky seasoning.
- 753. **Vegan Philly Cheesesteak** Seitan strips, peppers, onions, provolone shreds.
- 754. Creamy Tomato Basil Soup Served with a warm bread roll.
- 755. Cauliflower Mac & Cheese Bites Breaded, baked, cheesy centers.

- 756. **Stuffed Cabbage Rolls** Lentil and rice filling, tomato sauce.
- 757. **Crispy Vegan Fish & Chips** Beer-battered hearts of palm, fries, tartar.
- 758. **Moroccan Spiced Chickpea Stew** Warm, hearty, with couscous.
- 759. **Vegan Reuben Sandwich** Tempeh pastrami, sauerkraut, Russian dressing.
- 760. **BBQ Jackfruit Flatbread Pizzas** Cheesy, smoky, melty goodness.
- → Grab 'n' Go / Cold Case
 → Nellie's Boots & Roots General Store quick, fresh,
 fully vegan meals to take on the go.

Grab 'n' Go / Cold Case

- 761. **Rainbow Veggie Wrap** Hummus, carrots, beets, spinach, cucumber, wrapped in a spinach tortilla.
- 762. **Curried Chickpea Salad Sandwich** Creamy, spiced chickpea mash on whole grain bread.
- 763. **Mediterranean Quinoa Bowl** Olives, cucumber, tomato, chickpeas, tahini drizzle.
- 764. **Classic Vegan Caesar Salad** Romaine, croutons, dairy-free parmesan, creamy Caesar dressing.
- 765. **Southwest Black Bean Wrap** Salsa, black beans, corn, avocado, brown rice.
- 766. **Pesto Pasta Salad** Rotini tossed with basil cashew pesto, cherry tomatoes, spinach.
- 767. **Vegan "Tuna" Salad Sandwich** Chickpea-based, tangy, creamy, with dill pickles.

- 768. **Greek Lentil Salad** Lentils, cucumber, red onion, olives, fresh herbs.
- 769. **Thai Peanut Noodle Salad** Rice noodles, cabbage, carrot, creamy peanut sauce.
- 770. **Vegan Cobb Salad** Tempeh "bacon," avocado, tomato, chickpeas, ranch.
- 771. **Falafel Box** Falafel balls, tabbouleh, hummus, pita wedges.
- 772. **BBQ Jackfruit Sliders (3-pack)** Pulled jackfruit in smoky BBQ sauce on mini buns.
- 773. Caprese Salad (Vegan) Tomato, basil, cashew mozzarella, balsamic drizzle.
- 774. **Veggie Sushi Rolls** Avocado, cucumber, carrot, with soy dipping sauce.
- 775. **Tofu Eggless Salad Wrap** Seasoned tofu mash with celery and dill, in a whole wheat wrap.
- 776. **Buffalo Chickpea Wrap** Spicy chickpeas with ranch, romaine, and celery.
- 777. **Harvest Grain Salad** Farro, roasted squash, cranberries, pecans.
- 778. **Vegan BLT Sandwich** Tempeh bacon, lettuce, tomato, dairy-free mayo.
- 779. **Lemon Tahini Chickpea Salad** Bright and citrusy, topped with herbs.
- 780. **Roasted Veggie Couscous Salad** Zucchini, peppers, carrots, pearl couscous.
- 781. **Asian Sesame Tofu Bowl** Marinated tofu, rice, sesame-ginger dressing.
- 782. **Vegan Chicken Caesar Wrap** Seitan "chicken," romaine, parmesan shreds, Caesar dressing.
- 783. **Cold Soba Noodle Bowl** Buckwheat noodles, edamame, scallions, sesame sauce.
- 784. Roasted Beet & Arugula Salad With candied walnuts and vegan feta.
- 785. **Mediterranean Mezze Box** Dolmas, hummus, olives, pita chips, cucumber.
- 786. **Vegan Bahn Mi Sandwich** Marinated tofu, pickled veggies, cilantro, spicy

mayo.

- 787. **Southwest Quinoa Wrap** Quinoa, avocado, corn, black beans, chipotle crema.
- 788. **Zesty Kale Salad** Lemon-garlic tahini dressing, sunflower seeds, chickpeas.
- 789. **Sweet Chili Tofu Wrap** Tofu, crunchy slaw, sweet chili sauce.
- 790. **Vegan Greek Gyro Wrap** Seitan strips, tzatziki, tomato, onion, lettuce.
- 791. **Curried Lentil Salad** Spiced lentils with roasted cauliflower and raisins.
- 792. **Vegan Sushi Burrito** Large wrap with sushi rice, avocado, cucumber, carrots.
- 793. **Smoky Tempeh Grain Bowl** Brown rice, kale, roasted veggies, smoky tempeh.
- 794. **Cranberry Apple Waldorf Salad** Apples, grapes, celery, walnuts in creamy dressing.
- 795. **Hummus & Veggie Snack Pack** Carrots, celery, cucumbers, pita triangles.
- 796. **Mediterranean Chickpea Wrap** Spinach, cucumber, tomato, hummus, feta crumbles.
- 797. **Vegan Poke Bowl** Marinated watermelon "tuna," rice, seaweed salad, edamame.
- 798. **Taco Salad Bowl** Lettuce, black beans, corn, avocado, tortilla strips, chipotle ranch.
- 799. **Vegan Philly Wrap** Seitan strips, peppers, onions, provolone shreds, in a tortilla.
- 800. **Rustic Pasta Primavera** Cold pasta salad with roasted vegetables & garlic dressing.

Nellie's Boots & Roots General Country Store, step over to the **Desserts & Sweet Treats Counter**. All plant-based, old-fashioned charm, with a modern artisanal twist.

Desserts & Sweet Treats

- 801. Classic Apple Pie (Vegan) Flaky crust, cinnamon-scented apples, sugardusted top.
- **802.** Blueberry Hand Pies Portable mini pies with juicy blueberry filling.
- **803. Vegan Chocolate Chip Cookies** Crispy edges, soft center, gooey chocolate.
- **804. Maple Pecan Bars** Sweet, sticky maple filling on a shortbread crust.
- **805.** Dairy-Free Cheesecake Slices Creamy cashew base with graham crust.
- 806. Carrot Cake with Cashew Cream Frosting Spiced, moist, full of shredded carrots.
- **807.** Chocolate-Dipped Strawberries Fresh berries dipped in vegan dark chocolate.
- **808. Cinnamon Sugar Donuts (Baked)** Warm and soft with a crunchy cinnamon coating.
- **809. Oatmeal Cream Pies** Soft oatmeal cookies sandwiched with vegan buttercream.
- **810. Peanut Butter Blondies** Sweet and nutty squares with gooey texture.
- **811. Lemon Bars** Tart lemon custard-style filling with powdered sugar dusting.
- **812.** Chocolate Lava Cakes Rich chocolate cakes with molten centers.
- **813. Whoopie Pies** Soft chocolate cakes with fluffy cream filling.
- **814. Raspberry Almond Tarts** Buttery shells with jam and almond topping.
- **815. Pumpkin Bread** Moist loaf, spiced with cinnamon and nutmeg.
- **816. Banana Cream Pie Cups** Layers of banana pudding, whipped topping, and cookie crumbles.
- 817. Vegan Éclairs Choux pastry shells filled with vanilla custard and chocolate

glaze.

- 818. Old-Fashioned Fudge (Vegan) Creamy, rich chocolate squares.
- **819. Strawberry Shortcake Cups** Layers of sponge, cream, and berries.
- **820.** Maple Walnut Ice Cream (Non-Dairy) Creamy cashew-based frozen treat.
- **821. Mocha Brownies** Dark chocolate brownies with espresso notes.
- **822. Vegan Cannoli** Crisp pastry tubes filled with cashew ricotta cream and chocolate chips.
- **823.** Chocolate Peanut Butter Cups Hand-poured artisanal candies.
- **824. Sticky Toffee Pudding** Warm sponge cake with caramel sauce.
- **825. Vegan Tiramisu Cups** Espresso-soaked cake layers with cashew mascarpone.
- **826.** Chocolate Chip Scones Buttery, crumbly with melty chocolate bits.
- **827. Almond Biscotti** Crunchy cookies perfect for dipping in coffee.
- **828. Apple Cider Donuts** Fall classic, sugar-dusted and spiced.
- **829.** Pecan Pie Slices Gooey maple-sweetened filling with toasted pecans.
- **830. Coconut Macaroons** Golden, chewy coconut cookies.
- **831.** Chocolate-Dipped Pretzels Salty, sweet, and crunchy.
- **832. Vegan Rice Pudding** Creamy, spiced with cinnamon.
- **833. Cherry Crumble Bars** Tart cherries with oat crumble topping.
- **834. Vegan S'mores Cups** Graham, chocolate, and marshmallow layers.
- **835. Mint Chocolate Chip Fudge** Swirled green mint fudge with chocolate chunks.
- **836. Vegan Pound Cake** Simple, buttery loaf, great with tea.
- **837. Chocolate-Covered Blueberries** Local dried blueberries dipped in dark chocolate.
- **838. Molasses Cookies** Chewy, spiced New England classic.

- 839. Pistachio Baklava (Vegan) Flaky phyllo with pistachio filling and maple syrup drizzle.
- **840.** Blackberry Cobbler Cups Juicy berries baked under a biscuit topping.

🧦 Let's keep going with our Desserts & Sweet Treats Counter 🕲 🤣 💩



Desserts & Sweet Treats (continued)

- **841.** Chocolate Hazelnut Torte Rich layered cake with creamy hazelnut filling.
- **842. Coconut Cream Pie** Fluffy whipped topping over coconut custard filling.
- **843. Vegan Peanut Brittle** Crunchy, caramelized candy with roasted peanuts.
- **844.** Cranberry Orange Loaf Moist quick bread with tart cranberries and citrus zest.
- **845.** Chocolate Almond Clusters Roasted almonds coated in dark chocolate.
- **846.** Gingerbread Cookies Soft and spiced with molasses and cinnamon.
- 847. Vegan Boston Cream Pie Yellow cake layered with custard and chocolate glaze.
- **848. Chocolate Pudding Cups** Creamy, rich plant-based pudding.
- **849. Maple Glazed Donuts** Fluffy baked donuts with maple icing.
- 850. Coconut Snowball Cakes Little white cakes rolled in coconut flakes.
- **851. Vegan Key Lime Pie** Tangy lime custard with a graham cracker crust.
- **852.** Chocolate Toffee Bark Layers of dark chocolate with crunchy maple toffee bits.
- 853. Blackberry Lemon Parfaits Layers of sponge, cream, and fresh berries.
- 854. Vegan Butter Pecan Ice Cream Creamy nut-based frozen dessert with candied pecans.

- **855.** Chocolate Cherry Brownies Fudgy brownies swirled with cherries.
- **856. Maple Cream Sandwich Cookies** Maple-flavored cream between crisp cookies.
- **857.** Raspberry Chocolate Tartlets Mini tarts with rich chocolate ganache and fresh raspberries.
- **858. Vegan Chocolate Mousse** Silky smooth, topped with coconut whip.
- **859. Pumpkin Cheesecake Bars** Spiced pumpkin filling on graham crust.
- **860. Caramel Popcorn Clusters** Sweet, crunchy popcorn bites drizzled with maple caramel.

Now we step over to the **Coffee, Tea & Beverages Bar**. Here, the aroma of roasted beans, spiced chai, and steaming cocoa fills the air.

Coffee, Tea & Beverages

- **861. Green Mountain Coffee Bar** Freshly roasted fair-trade organic coffee, brewed by the cup.
- **862. Maple Latte** Espresso blended with steamed oat milk and a drizzle of Vermont maple syrup.
- **863.** Chai Tea Latte Spiced black tea steeped with cinnamon, cardamom, ginger, and frothy oat milk.
- **864. Peppermint Mocha** Espresso with chocolate sauce, peppermint syrup, and coconut whip.
- **865.** Cold Brew Coffee Smooth, slow-brewed coffee served chilled over ice.
- **866.** Iced Matcha Latte Whisked green tea powder poured over ice with creamy

almond milk.

- **867. Cinnamon Swirl Cappuccino** Espresso topped with foamed milk and dusted with cinnamon sugar.
- **868. Maple Iced Coffee** Classic iced coffee with a hint of maple sweetness.
- **869. Classic Black Tea** A comforting pot of organic black tea.
- **870. Earl Grey with Lavender** Bergamot-scented tea steeped with lavender buds.
- **871. Rooibos Vanilla Herbal Tea** Naturally caffeine-free, rich and soothing.
- **872. Chamomile Mint Tea** Relaxing blend perfect for evenings.
- **873. Lemon Ginger Tea** Zesty and warming, with fresh ginger slices.
- **874. Spiced Hot Apple Cider** Warmed local cider with cinnamon sticks and cloves.
- **875. Vegan Hot Cocoa** Dark cocoa with almond milk, topped with coconut whip and shaved chocolate.
- 876. Mocha Frappé Blended frozen coffee drink with chocolate drizzle.
- **877. Strawberry Smoothie** Strawberries, banana, and coconut yogurt blended creamy.
- **878. Blueberry Banana Smoothie** Packed with antioxidants, perfect for a morning boost.
- **879. Green Power Smoothie** Spinach, mango, pineapple, banana, and oat milk.
- **880. Maple Walnut Smoothie** Bananas, walnuts, oat milk, and maple syrup for a New England twist.
- **881. Fresh Squeezed Lemonade** Tart, sweet, and refreshing.
- **882. Strawberry Basil Lemonade** Summery twist with fresh herbs.
- **883. Blueberry Lemon Sparkler** Sparkling water with muddled blueberries and lemon.

- 884. Raspberry Lime Brycee Classic soda fountain refresher made vegan-friendly.
- **885. Ginger Beer** Spicy, fizzy, house-brewed ginger drink.
- **886.** Root Beer Float Fizzy root beer with a scoop of vegan vanilla ice cream.
- **887. Old-Fashioned Sarsaparilla** A nostalgic soda with hints of licorice root.
- **888. Cream Soda** Classic sweet soda with vanilla essence.
- **889. Maple Cream Soda** Old-time cream soda with maple syrup.
- **890. Sparkling Cranberry Spritzer** Tart cranberry juice topped with soda water.
- **891. Kombucha on Tap** Rotating local flavors, crisp and tangy.
- **892.** Cold-Pressed Green Juice Kale, apple, cucumber, and lemon.
- **893.** Carrot Orange Juice Sweet and vibrant blend.
- **894. Watermelon Mint Cooler** Refreshing summer drink over crushed ice.
- **895. Hot Mulled Wine (seasonal)** Organic sulfite-free wine simmered with orange and spices.
- **896.** Spiked Hot Cocoa (seasonal) Vegan cocoa with a splash of flavored liqueur.
- **897. Maple Bourbon Toddy (winter special)** Warm bourbon cocktail with maple and lemon.
- **898.** Local Hard Cider Crisp, lightly sweet, and locally brewed.
- **899.** Craft IPA (vegan) Rotating selection of regional IPAs.
- **900. New England Hard Seltzers** Flavored seltzers with clean, crisp finishes.

Pantry Staples & Dry Goods

- **901. Vermont Maple Syrup (Grade A Amber)** Pure, rich, and perfect for pancakes or baking.
- **902. Maple Sugar Shaker** Crystallized maple sugar, ideal for oatmeal or coffee.

- 903. Organic Rolled Oats Heart-healthy breakfast classic.
- **904. Steel-Cut Oats** Nutty, chewy base for overnight oats.
- **905. Organic Granola** Maple-cinnamon clusters with almonds and cranberries.
- **906. Blueberry Almond Granola** New England berries with toasted nuts.
- 907. Homemade Muesli Mix Oats, raisins, seeds, and dried apple bits.
- 908. Trail Mix with Chocolate & Cranberries Hiker's fuel, sweet and salty.
- **909. Coastal Nut Mix** Cashews, pecans, and dried blueberries.
- **910.** Classic Peanut Butter Small-batch, stone-ground, unsweetened.
- **911. Maple Almond Butter** Creamy almond butter kissed with maple.
- **912. Cashew Butter** Smooth and naturally sweet.
- **913. Organic Fruit Jam Strawberry** Bursting with berry flavor.
- 914. Organic Fruit Jam Blueberry Classic New England flavor.
- 915. Organic Fruit Jam Raspberry Tangy and bright.
- **916.** Apple Butter Slow-cooked apples with cinnamon and cloves.
- **917. Pumpkin Butter (seasonal)** Silky pumpkin puree with warm spices.
- **918. Organic Honey Alternative** Vegan, made with apples and dandelion.
- **919. Local Molasses** Rich and robust for baking.
- **920. Maple Cream Spread** Whipped maple syrup turned into a creamy delight.
- **921. New England Cranberry Sauce** Tart, sweet, and ready for sandwiches.
- **922.** Vegan Jerky Smoky Maple Chewy and satisfying snack.
- **923. Vegan Jerky Teriyaki** Savory-sweet and protein-rich.
- **924. Dried Apple Rings** Local apples sliced and sun-dried.
- **925. Dried Cranberries** Tart and chewy.
- **926. Chocolate-Covered Blueberries** Decadent trail snack.

- **927.** Chocolate-Covered Almonds Crunchy and satisfying.
- **928. Organic Sunflower Seeds** Raw and lightly salted.
- **929.** Pumpkin Seeds (Pepitas) Roasted and seasoned.
- 930. Organic Brown Rice Pantry essential.
- **931. Jasmine Rice** Fragrant and fluffy.
- 932. Quinoa (Tri-Color) Nutritious and versatile grain.
- **933.** Bulgur Wheat Great for tabbouleh or hearty salads.
- **934. Organic Lentils (Green)** Perfect for soups and stews.
- 935. Red Lentils Quick-cooking and mildly sweet.
- **936.** Black Beans (Dried) A staple for hearty meals.
- **937.** Chickpeas (Dried) For hummus, curries, and salads.
- **938. Split Peas** Comforting base for split pea soup.
- 939. Organic Pasta Elbow Macaroni Family favorite for mac & cheese.
- 940. Organic Pasta Spaghetti Classic pantry pasta.

Let's step deeper into the shelves of the **Nellie's Boots & Roots General Store** — this aisle smells faintly of mustard seeds, maple-smoked spice, and simmering stews. Here we have the **Sauces, Condiments & Cooking Essentials section.**

Sauces, Condiments & Cooking Essentials

- **941. Stone-Ground Maple Mustard** Tangy mustard mellowed with Vermont maple.
- **942. Spicy Brown Mustard** Zesty kick, perfect for pretzels.
- 943. Cranberry Honey-Mustard (Veganized) Tart and sweet spread for sandwiches.
- **944.** Dill Pickle Relish Zippy, crunchy, homemade-style relish.

- **945. Sweet Pickle Relish** A sweeter take, great for burgers.
- 946. Homemade Dill Pickles (Spears) Crisp, garlicky, and briny.
- **947. Bread & Butter Pickles** Sweet-sour rounds, pantry classic.
- **948. Pickled Beets** Tangy, jewel-toned jars.
- 949. Pickled Green Beans Crisp and peppery.
- **950.** Maple Barbecue Sauce Smoky, sweet New England barbecue flavor.
- **951. Spicy Apple Barbecue Sauce** Tangy apple cider vinegar base with chili.
- **952.** Classic Ketchup (Organic) Bright and tangy, no corn syrup.
- 953. Spiced Cranberry Ketchup New England twist with festive flair.
- **954. Vegan Mayo Classic** Creamy egg-free staple.
- 955. Vegan Mayo Roasted Garlic Flavorful sandwich spread.
- **956.** Hot Sauce Maple Habanero Sweet heat from local maple syrup.
- 957. Hot Sauce Smoked Chipotle Rich, smoky, and bold.
- **958.** Apple Cider Vinegar Cloudy, raw, and full of tang.
- **959.** Balsamic Vinegar (Aged) Deep, complex sweetness.
- **960. Red Wine Vinegar** Perfect for dressings.
- **961. White Wine Vinegar** Crisp and light.
- **962. Rice Vinegar** Essential for sushi rice and marinades.
- **963. Olive Oil Extra Virgin** Fruity, cold-pressed.
- **964.** Olive Oil Garlic Infused Ready-made for dipping bread.
- **965.** Avocado Oil Light, neutral, great for sautéing.
- **966.** Maple-Infused Oil Blend Unique drizzle for roasted veggies.
- 967. Soy Sauce (Organic, Low Sodium) Pantry essential.
- **968. Tamari (Gluten-Free)** Richer flavor, no wheat.

- **969.** Coconut Aminos Soy-free alternative, slightly sweet.
- **970. Vegan Fish Sauce** Seaweed and mushroom-based umami.
- **971. Worcestershire Sauce (Vegan)** Robust, tangy, anchovy-free.
- **972.** Classic Steak Sauce (Vegan) Smoky, bold, with tamarind.
- **973. Maple Teriyaki Sauce** Sweet-savory glaze.
- **974.** Sesame-Ginger Stir Fry Sauce Bright and aromatic.
- **975. Vegan Alfredo Sauce Mix** Cashew-based creamy indulgence.
- **976. Vegan Cheddar Sauce Mix** Perfect for mac and cheese nights.
- **977.** Chili Crisp Oil Crunchy, spicy, and addictive.
- **978. Garlic Confit Spread** Slow-roasted cloves in oil, soft and rich.
- **979.** Herbed Butter Alternative Dairy-free spread infused with chives.
- 980. Maple Smoked Salt Flaky finishing salt with woodsy flavor.

Spice Blends, Herbs & Seasonings

- **981. Maple Smokehouse Rub** Sweet, smoky mix for roasted veggies.
- **982.** New England Herb Blend Thyme, sage, rosemary tastes like autumn.
- **983.** Applewood BBQ Rub Sweet apple and chili for grilled mushrooms.
- **984. Garlic & Herb Seasoning** Everyday staple.
- **985. Lemon-Pepper Seasoning** Bright, citrusy, zesty.
- 986. Cape Cod Sea Salt Hand-harvested, natural.
- **987. Smoked Sea Salt** Adds campfire depth.
- **988. Chili-Lime Salt** Tangy with a kick.
- **989. Maple Sugar Crystals** Sprinkle on oatmeal or roasted nuts.
- **990. Cinnamon Sugar Blend** Perfect for toast and baked goods.

- 991. Pumpkin Pie Spice Autumn in a jar.
- **992.** Apple Cider Spice Blend Warming mix for hot drinks.
- **993. Gingerbread Spice** Cozy, holiday baking flavor.
- **994.** Mulled Wine Spice Sachets Cinnamon, cloves, orange peel.
- 995. Garam Masala (Local Blend) Aromatic Indian spice mix.
- 996. Curry Powder Mild Golden, fragrant.
- **997.** Curry Powder Spicy Deeper heat.
- **998. Za'atar Blend** Thyme, sesame, sumac, New England twist.
- **999.** Italian Seasoning Oregano, basil, marjoram.
- **1000.** Herbes de Provence Lavender-kissed French classic.
- **1001.** Taco Seasoning (Vegan) Smoky cumin, paprika, chili.
- **1002. Fajita Seasoning** Zesty lime and pepper blend.
- **1003. Cajun Seasoning** Bold and spicy with paprika and garlic.
- **1004. Creole Seasoning** A richer, herby Louisiana blend.
- **1005. Montreal Grill Blend** Cracked pepper and garlic for hearty cooking.
- **1006. Steakhouse Blend (Vegan)** Smoky, savory seasoning.
- **1007.** Everything Bagel Seasoning Sesame, poppy, garlic, onion.
- **1008. Garlic Powder (Organic)** Pantry essential.
- **1009.** Onion Powder (Organic) Rich and sweet.
- **1010. Smoked Paprika** Sweet, earthy, deep red.
- **1011. Hot Paprika** Bright, peppery heat.
- **1012. Ground Cumin** Earthy, nutty flavor.
- **1013. Ground Coriander** Light citrus notes.
- **1014. Ground Turmeric** Golden, earthy, healing.

- **1015. Ground Ginger** Sharp and warming.
- **1016. Ground Cinnamon** Sweet and woody.
- **1017. Ground Nutmeg** Spicy and warm.
- **1018. Ground Cloves** Strong, festive, aromatic.
- **1019. Ground Cardamom** Sweet, citrusy spice.
- **1020. Vanilla Bean Powder** Fragrant, floral-sweet.

Coffee, Tea & Specialty Beverages

- **1021. Green Mountain House Blend Coffee** Smooth, rich, medium roast.
- **1022. Maple Pecan Coffee** Nutty and sweet, kissed with Vermont maple.
- **1023.** Blueberry Cobbler Coffee New England's fruity twist on a classic cup.
- **1024. French Vanilla Coffee** Creamy and warming aroma.
- **1025. Dark Mountain Roast** Deep, bold roast for cold mornings.
- **1026.** Cold Brew Coffee (Organic) Smooth, refreshing, ready to pour.
- **1027.** Espresso Roast Beans Locally roasted, full-bodied.
- **1028.** Chaga Mushroom Coffee Blend Adaptogenic, earthy, energizing.
- **1029.** Lion's Mane Focus Brew Mushroom coffee with mental clarity boost.
- **1030. Dandelion Root Coffee Substitute** Herbal, roasted, caffeine-free.

Herbal Teas & Blends

- **1031.** Lavender Chamomile Tea Relaxing floral blend.
- **1032. Peppermint Leaf Tea** Cooling, refreshing, and bright.
- **1033. Lemon Balm & Mint Tea** Calming with a citrus sparkle.

- **1034.** Rosehip & Hibiscus Tea Tart, vitamin-rich, ruby red.
- **1035. Elderberry & Echinacea Tea** Immune-supporting, sweet and tangy.
- **1036. Ginger Turmeric Tea** Spicy, golden, soothing.
- **1037. Rooibos Vanilla Tea** Naturally caffeine-free, creamy finish.
- **1038. Cinnamon Apple Spice Tea** Cozy autumn in a cup.
- **1039. Wild Blueberry Herbal Tea** New England berry brightness.
- **1040. Maple Chai Tea** Sweet-spiced chai with maple undertones.

Specialty Herbal Tonics

- **1041. Shi La Ji Herbal Elixir Tea** Ancient mineral-rich adaptogen.
- **1042.** Chaga Forest Brew Local wild-harvested chaga chunks for decoction.
- **1043. Reishi Relax Tea** Woodsy, grounding mushroom infusion.
- **1044. Nettles & Oatstraw Tea** Nourishing mineral-rich tonic.
- **1045. Dandelion & Burdock Root Tea** Cleansing liver support brew.
- **1046.** Tulsi (Holy Basil) Tea Calming and balancing.
- **1047.** Lemon Ginger Mate Uplifting blend with a gentle caffeine kick.
- **1048.** Ashwagandha & Cacao Herbal Tea Warming stress-relief tonic.
- **1049. Pine Needle Tea (Foraged)** Fresh, citrusy, vitamin C rich.
- **1050. Golden Milk Latte Mix** Turmeric, ginger, cinnamon, black pepper.

Comforting Drinks & Tonics

- **1051. Maple Hot Cocoa Mix (Vegan)** Sweetened with maple sugar.
- **1052.** Peppermint Cocoa Blend Holiday-ready hot chocolate.

- **1053.** Spiced Cider Mix For warming New England apple cider.
- **1054. Vegan Eggnog Mix** Creamy, nutmeg-spiced holiday treat.
- **1055. Herbal Chai Concentrate** Brewed blend for quick chai lattes.
- **1056. Matcha Green Tea Powder** Vibrant, energizing Japanese classic.
- 1057. Iced Tea Mix (Lemon Sweetened) Refreshing summer sip.
- **1058.** Sparkling Herbal Seltzers (Local Brand) Hibiscus, lavender, rose.
- **1059.** Kombucha Bottles (Local Brewery) Ginger, blueberry, maple.
- **1060. Seasonal Hard Cider (Organic, Vegan)** Locally brewed, crisp and dry.

Closing Note from the Heart ♥

This store, this book, and every item you've wandered through in these pages are more than just things on a shelf — they are pieces of a story. The story begins with **Nellie, the founder of Union of Saints**, whose wandering free spirit and boundless love became the heartbeat of this vision. Nellie believes in simple joys — a steaming mug of cocoa on a snowy night, a scoop of homemade nice cream on a summer afternoon, a neighbor's smile across the counter of a country store. She carried in her heart the seasons of New England: the shimmering winters where our mountain families gathered close, and the golden summers spent on the waters of **Lake Winnipesaukee**, with laughter echoing off the mountains.

Through Nellie's eyes, we see that every holiday, every season, every handmade treasure, and every lovingly baked loaf of bread is not just about what we hold in our hands, but about what we hold in our hearts. Her legacy is about warmth, kindness, and the strength of community — a reminder that even in our busiest days, there is always time to cherish one another.

To our dear followers, friends, and family: **you are the reason Nellie's Boots & Roots General Store exists.** Your love, encouragement, and presence turn these pages into something alive. You remind us that keeping the culture of New England thriving is more than tradition — it's a way of showing the world who we are: resilient, generous, and rooted in love.

May this catalog be not just a collection of goods, but a celebration of all that is sacred in our shared lives: the cherished holidays, the seasons that shape us, and the warm hearts of our New England family.

With love and gratitude always, *Union of Saints* ▲ *