

DINNER

- *Appetizers* -



Three Local Farmstead Cheeses (chef's choice)	12
Steamed Mussels, chorizo, chunky tomato ragu.	15
Bacon-wrapped apples with apple cider reduction	9
Deviled Eggs – ask your server for today's selection	9
Lamb Meatballs in marinara served with toast points	13
Pan-seared Quail served with pan jus and house made cornbread	16

- *Soups and Salads* -

Roasted Beet salad with arugula, goat cheese, shaved turnip and honey vinaigrette	10
Harvest Greens with roasted winter squash, candied pecans, shaved fennel, and balsamic vinaigrette.	9
Soup of the Day	9

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Please let your server know if you have any food allergies. Although we take every precaution, we cannot guarantee against cross-contamination, and you eat at your own risk. Additional vegan and vegetarian options are available, please ask your server as the options change based on what's available. Gratuity of 20% will be added to all parties of 6 or more.

- Handcrafted Entrees -



Barnegat Bay Scallops served with truffle butter, ratatouille, and roasted potatoes	34
Grilled 100% Grass-fed Angus Beef Rib-eye served with a Cabernet compound butter, seasonal vegetables and roasted potatoes	38
Mixed Mushroom Ravioli with a Boursin cream sauce with sautéed mushrooms	29
Point Pleasant Black Bass with charred leeks, seasonal vegetables and roasted potatoes	36
Grilled Acorn-fed Pork Tenderloin Medallions with apples, onions and Cambozola cheese served with roasted potatoes and seasonal vegetables	34
Slow-cooked Short Ribs with red wine demi-glace, served with seasonal vegetables and parsnip puree	38
Roasted Griggstown Chicken Breast, finished with pan jus served with roasted potatoes and seasonal vegetables	26
Handcrafted Gnocchi with fresh creamy pesto and grilled chicken	25
Artisinal, Handmade, GMO-free Fettuccine with brandy sun-dried tomato sauce. Available with chicken or shrimp (\$5/\$7)	19
Acorn Squash stuffed with warm farro salad with pumpkin seeds, dried cherries and sherry vinaigrette	21

For Children 12 and Under

(Adults ordering from the children's menu will be charged a \$5 surcharge)

Farm Salad	3
Grilled Chicken Breast with potatoes and vegetables.	14
Fresh Pasta with marinara, meatballs, or mac and cheese	12
Meatballs from Grass-fed beef with potatoes and vegetables	12

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8/20/17