

DINNER

- *Appetizers* -



Three Local Farmstead Cheeses (chef's choice)	12
Steamed Mussels, Thai coconut broth	15
Summer vegetable puff pastry tart	14
Deviled Eggs – ask your server for today's selection	9
Grilled Skewers – ask for the daily selection (vegan option available)	9-15
Lamb Merguez with white bean purée	16

- *Soups and Salads* -

Chef's Choice Soup	6
Mixed greens, crab salad, fresh avocado, orange segments, grapefruit vinaigrette	14
Arugula and beets with goat cheese and honey ginger vinaigrette	9
Tomato and Mozzarella salad with basil, balsamic reduction	12

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 -

Braised beef cheek, served with braising sauce, seasonal vegetables and Castle Valley Mills cheddar grits.	32
Fillet Mignon, 100% Grass-fed Angus Beef, porcini crusted with a roasted Garlic demi glace, seasonal vegetables and roasted potatoes	42
Catch of the Day – Prepared based on availability of the freshest seafood	MP
Maple Glazed Berkshire Pork chops, grilled and served with peach compote, spelt berry salad and seasonal vegetables.	35
Roasted Griggstown Chicken Breast, finished with pan jus served with roasted potatoes and seasonal vegetables	26
House Made Pastas served with choice of sauce: (add chicken, shrimp \$5/\$7)	20
Gnocchi	Pesto
Fettuccine	Carbonara
Ratatouille Ravioli	Marinara
	Roasted Red Pepper
Risotto, flavored with summer fresh vegetables, your server will tell you the selection for today.	MP
HARVEST BOWL –Seasonal vegetables, beans, hard-boiled eggs, local grains, spring mix, house vinaigrette.	18

For Children 12 and Under

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

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

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.
8/20/17