

# DINNER

## - *Appetizers* -



Three Local Farmstead Cheeses (chef's choice)	12
Steamed Mussels, lemongrass, ginger, miso broth	15
Mushroom Napoleons, roasted exotic mushrooms, herb chevrè mousse, truffle oil in layers of puff pastry	14
Deviled Eggs – ask your server for today's selection	9
Grilled Skewers – ask for the daily selection	9-15
Grilled summer vegetables with white bean purée, and grilled bread	16

## - *Soups and Salads* -

Chef's Choice Soup	6
Mixed greens, young sprouts, strawberries, almonds, mint tarragon vinaigrette	10
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
Grilled 100% Grass-fed Angus Beef Flank steak served with chimichurri sauce, seasonal vegetables and roasted potatoes	38
Catch of the Day – Prepared based on availability of the freshest seafood	MP
Maple Glazed Berkshire Pork chops, grilled and served with rhubarb mostarda, 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
Spinach 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)*

Farm Salad	5
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