

DINNER



- *Appetizers* -

Three Local Farmstead Cheeses (chef's choice) served with pickled vegetables , fresh apples, grapes ,dried figs, spiced nuts, and walnut raisin bread	18
Pan Seared Quail served over cheesy polenta	15
Grilled Calamari stuffed with seafood, served with lentils in light tomato sauce	14
Deviled Eggs – ask your server for today's selection	8
Pesto marinated mozzarella stuffed grass fed meatballs	8
House Made focaccia served with cheese fondue	14

- *Soups and Salads* -

Chef's Choice Soup	6
Roasted butternut squash purée with a citrus crème fraiche	6
Warm farro salad with red peppers, spinach, cranberries and goat cheese	10
Arugula and beets with goat cheese and honey ginger vinaigrette	9
Fall greens, dried figs, grilled apple, fennel champagne vinaigrette	9

- *Sides* -

Sweet garlic mashed potatoes 8	Roasted Potatoes 6	Mac and Cheese 5
Sautéed Vegetables 6	GF Bread 3	

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 100% grass fed beef cheek, served with braising sauce, seasonal vegetables and Castle Valley Mills cheddar grits. (GF)	
32	
Grilled Fillet, 100% Grass-fed Angus Beef, porcini dusted with a roasted Garlic demi glace, seasonal vegetables and roasted potatoes (GF)	42
Catch of the Day – Prepared based on availability of the freshest seafood (GF)	MP
Pan seared duck breast with an orange Demi glacé, wild rice, with roasted Brussels sprouts and sweet potatoes (GF)	35
Roasted Griggstown Chicken Breast, finished with pan jus served with wild rice and seasonal vegetables (GF)	26
Thai Coconut Curry, cauliflower, chick peas, red pepper, squash and grilled tofu served over rice(Vegan)	17
Potato gnocchi, house made, served with pesto. (Veg)	18
House Made Fettuccine with artichokes, lemon, parmesan (Veg)	18
Pumpkin Ravioli with porcini mushroom sauce, balsamic glaze (Veg)	22
Butternut squash risotto topped with stuffed quail and fried sage leaves (available vegan)	24
HARVEST BOWL –Seasonal vegetables, beans, and local grains, served on top of spring mix with a house vinaigrette. (available vegan)	18
(Add chicken, shrimp \$5/\$7 to any dish)	

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