

# 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
Pan-seared Quail served with pan jus and house made cornbread	16
Beet Carpaccio herb chevrè mousse, apple gelee and micro-greens	12

## - *Soups and Salads* -

Chef's Choice Soup	6
Mixed greens, young sprouts, strawberries, almonds, mint tarragon vinaigrette	10
Crisp romaine, spring peas, sumac spiced pecans, balsamic vinaigrette	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-

Braised Lamb Shank, served with braising sauce, seasonal vegetables and roasted potatoes	32
Grilled 100% Grass-fed Angus Beef Rib-eye served with a Cabernet compound butter, seasonal vegetables and roasted potatoes	38
Catch of the Day – Prepared based on availability of the freshest seafood	MP
Creole Pork Tenderloin Medallions, Castle Valley Mills cheddar grits and house made demi glace	34
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
Wild Game – Selection changes weekly, ask your server for the current option	MP
Cioppino – An assortment of seafood in a delicate tomato fennel citrus broth	32
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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