



Local Farm to Table and American

Salads

Marinated and grilled chicken breast strawberry salad- local farm greens, fresh organic strawberries and blueberries, fennel, candied pecans, red onions, feta, and strawberry poppyseed dressing.

Local heirloom tomato and mozzarella salad- local heirloom tomatoes, fresh organic basil, prosciutto, fresh pulled mozzarella, crispy onions, local micro greens, and balsamic aged glaze reduction.

warm local produce salad with steak - blanched and grilled local asparagus, broccolini, green beans, with burrata cheese, shaved parm, toasted pine nuts, with extra virgin olive oil, fresh lemon, flaky salt, and grilled marinated miso filet.

Sides

Warm potato salad- fingerling potatoes, bacon lardons, red onions, green onions, fresh chives, fresh parsley, extra virgin olive oil, tossed with a creamy apple whole grain mustard dressing, and finished with fresh arugula and pickled red onions.

Roasted sunchokes, fresh ricotta and farro- slowly cooked farro with mirepoix, topped with roasted sunchokes, ricotta, fresh mint, fresh basil, and fresh orange marmalade.

Local Mushrooms - medley of oyster, maitake, trumpet, and shiitakes roasted with extra virgin olive oil, fresh garlic and shallots, thyme, and finished with lemon and flaky salt.

Locally sourced polenta for corn bread



DINNER MENU

MAIN COURSES

Grass fed and locally raised steak - with local grilled broccolini, Yukon whipped potatoes, and local mushroom peppercorn Demi glacé cream sauce.

Local burger- grass fed and locally sourced ground beef grilled with thick cut bacon, wild local mushrooms, creamy blue cheese, on a brioche bun.

Locally sourced rack of lamb- grilled rack of lamb, local braised green, punched farm to table potatoes, and blueberry Demi glacé.