

DINNER AUTUMN 2020

Starters

Brussels Sprouts Nachos- House made Cool Ranch Corn Chips/ banana Peppers/ Fried Brussels/ Crasins/ Grilled Squash/ Melted Cheddar and Bleu **13**

Tempura Autumn Vegetables- Shanghaied Polynesian sauce **11**

Fried Ribs- Korean BBQ sauce/shaved carrot/ radish/sesame seed **13**

Shrimp + Grits- cherry tomatoes/ roasted mushrooms/ NYS Cheddar/ local organic grits **13**

Autumn Flatbread- sweet potato puree'/crispy bacon/ goat cheese/sliced apples/caramelized onions **11**

Pork + Beans- honey roasted local pork belly/ bean and bacon stew **12**

Apple + Corn Chowder- crispy pancetta/roasted butternut squash seed oil **5**

Greens

FLX Harvest-Mixed greens, quinoa, grapes, feta, sliced apples, crispy squash, sweet potato vinaigrette **13**

Obligatory Caesar- chopped romaine/house croutons/ shredded asiago cheese_ **9**

Harvard Beet Salad-shredded Brussels/kale/ roasted carrots/ pickled beets/ sliced red onion/pecans/goat cheese/ apple cider vinaigrette **13**

Mains

The Reggie- local ground beef patty/ NYS cheddar cheese/leaf lettuce/sliced tomato/red onion/ house cut fries **13**

Blue Ribbon Chicken Sandwich-grilled marinated breast/ honey dijonaise/grilled ham/muenster cheese **13**

Braised Pork Shank-sweet potato farro "risotto" /Cider braising jus/ sauté autumn greens **22**

Harvest Pasta- Butternut Squash cream/pancetta/ shaved Brussels sprouts/English peas/tiger shrimp/Gemelli pasta/crumbly bleu **18**

Atlantic Salmon - Tomato and garbanzo stew, sauté autumn greens, lemon EVOO **26**

Ribeye- roasted mushroom + Swiss cheese au gratin potato/soubise/fried Brussels sprouts **31**

Bone in Pork Chop- local apple + cipollini onion chutney/sweet potato + local bacon hash **23**

Mahi Mahi- pan seared/ roasted baby fennel + olives+ pickled beets/citrus + saffron broth/sauté autumn greens **23**