



The School House 1913

Fall Dinner Menu

Executive Chef Joseph Arena

Sous Chef Alejandro Ojeda

Starters.

House Made Rustic Bread

Served with Oil & Vinegar. \$5

House Salad

Garden Greens, Sliced Apples, Bleu Cheese Crumbles,
Candied Pecans, Red Onion, Balsamic Basil Vinaigrette. \$12 (v)

Appetizers.

Roasted Brussel Sprouts

Delicate Squash. Maple. Bacon. Cranberries. \$14 (GF)

Calamari

Fried with Mango Chili Mojo, Cilantro Lime Aioli.

Small(1/2lb) \$15/Large(1lb) \$28

We proudly support and source from the following farms: Two Coves Farms, Whatley Farms, Spear Farms, Applewald Farms, Fairwinds Farm, Airmid's Microgreen Garden, And 6 River Farms.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

Entrees.

Roasted Chicken

Ham Consume, Braised Greens, Roasted Potatoes Prosciutto. \$37 (GF)

Buffalo Short Rib

Cheddar and Green Chile Grits. Bacon,

Onion, and Tomato Brodo. \$41 (GF)

Venison NY Strip*

Parsnip-Celeriac Espuma, Grilled Heirloom Cauliflower,

Pistachio Muharamma, Chantarelle Mushrooms. \$44 (GF)

Seared Scallops

Buttery Crab. Sweet Potato and Delicate Squash Hash.

Lemon Burre Blanc & Crispy Veggie Chips. \$40 (GF)

Vegetarian Pasta

Orecchiette, Delicate Squash, Bell Pepper,

Mushrooms, Spicy Harissa Cream Sauce. \$35 (V)

A note from the team here at TSH1913:

Our menus are structured around the seasonality of our region. Like this region they are dynamic and constantly changing and will vary not just week to week or night to night, but sometimes within the course of an evening. Everything listed is always subject to availability, and while we are happy to accommodate allergies and dietary restrictions to the best of our ability there are limitations. Please communicate with your server if there are any concerns that need to be addressed. The same goes with complaints. We cannot address an issue if we do not know about the issue. So please talk with us. Our goal is your satisfaction. Thank you!!

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