

# POETRY + LUNCH MENU

Friday, November 8th, 22nd, 29th



## Charcuterie Board

artisanal sourdough bread | cultured butter | homemade creamy cheese | aged havarti  
+ cheddar | coddled eggs | mushroom cashew pate | tomato + fig jams | rosemary  
lemon olives | gf crackers

## Tomato Lentil Soup

alissa's preserved tomatoes | homemade veg stock | lentils | lemons | ginger | cumin

## Basil Pesto Brown Rice

basil | candice's garlic | olive oil | lemon | walnuts | parmesan cheese | short-grain  
brown rice

## Roasted Root Veg Salad

rosemary citrus butternut squash | candice's delicata squash + homemade feta | honey  
thyme parsnips | concord grape maple reduction beets | pine nuts

## Apple Crisp with Homemade Vanilla Icecream

cortland apples | cinnamon | old-fashioned oats | almond flour | brown sugar | butter |  
vanilla custard icecream

\* Vegetarian menu

\* Special thanks to Sabine for her delicious farm-fresh eggs + Lennox Farms + Giffen's  
+ Fiddle Foot Farm