



# FIELD TO FORK

## Menu

PREPARED BY:  
CHEF JOHN SIMON

### SOUP

---

#### LOWCOUNTRY MINESTRONE SOUP

Locally grown vegetables from Ambrose Family Farm, stewed with aromatics & fresh herbs

### SALAD

---

#### ARUGULA BEET SALAD

Fresh arugula, pickled Vidalia onions, roasted beets, chardonnay vinaigrette.

### FIRST MAIN COURSE

---

#### PASTA PRIMAVERA

Farmer Pete's local produce, cavatappi pasta, grilled chicken breast, parmesan tomato cream sauce

### SECOND MAIN COURSE

---

#### MEDITERRANEAN SHRIMP

Roasted local shrimp, Mediterranean lentil salad, braised kale, lemon pinot grigio sauce

#### VEGAN OPTION

Eggplant Rollatini, zucchini, Roma tomato, balsamic reduction  
Mediterranean lentil salad, grilled tofu

### DESSERT

---

#### STRAWBERRY CHEESECAKE

With Ambrose Family Farm fresh strawberries