



Salad & Entrée Examples

Salads

Mixed baby lettuces, toasted almonds, shaved fennel, yogurt mint dressing
Chopped salad, sugar snap peas, breakfast radish, cucumber, buttermilk dressing
Arugula, cucumber, radish, feta, mint, croutons
Iceberg wedge, blue cheese, cherry tomato, bacon lardons
Mixed lettuce, rainbow carrots, shaved beets, cucumber, black sesame, lemon -
ginger vinaigrette
Butter lettuce, orange supremes, avocado, basil, orange vinaigrette
Mixed lettuce, summer squash, cherry tomato, lemon vinaigrette
Frisee, cherries, walnuts, dates, sherry vinaigrette
Red oak and lolla rosa lettuces, roasted pears, chevre, sweet roasted almonds, pear
cider onion
Endive, rainbow beets, caramelized walnuts, lemon - cream dressing
Heirloom tomatoes, cucumbers, lemon, onion, mint, charred feta
Cumin roasted baby carrots, farro, kale, sherry vinaigrette
Cucumbers, shaved beets, roasted shallots, apple cider vinaigrette
Quinoa, grilled corn, black beans, celery, bell peppers, honey lime vinaigrette

Entrees

Beef

Beef tenderloin +\$3
Roast beef
Flank steak
Ny strip loin
Ribeye steak + \$3
Braised shortribs
Hangar steak

Chicken

Farmhouse chicken
Chicken breast stuffed with mushroom fontina, basil and red pepper
Chicken tagine
Buttermilk fried chicken
BBQ chicken

Pork

Spiced pork belly, smoked, sweet and sour glaze
St. Louis style pork ribs
Smoked pork shoulder
Pork loin medallions

Seafood

(Seafood Availability Based on season and climate conditions)

Seared jumbo scallop
Pan fried rainbow trout
Seared wild striped bass
Paella with chorizo, chicken, mussels, clams, shrimp
Salmon, poached in white wine
Sesame crusted tuna steak +\$2
Whole roasted market fish stuffed with citrus and herbs
Red snapper fillet

Vegetarian

Cauliflower steak- tahini purée, quinoa salad,
fennel puree
Chilean braised cranberry beans, summer squash, corn, tomato stew, with crispy
corn tostadas
Butternut squash, swiss chard, fennel
Wild mushroom ragout on soft polenta, parmesan cheese
Quinoa stuffed red pepper pickled chilis, salsa verde
Pinto bean chili, mushrooms, winter squash, avocado, cotija cheese, creme fresh,
corn bread
Potato and kale curry slivered almonds on baked basmati, yogurt mint sauce

Sides

Honey braised baby carrots, rosemary
Sautéed catalan spinach, fried garlic, currants
Roman style artichokes, green garlic, mint
Maque choux, sautéed bacon, corn, red pepper, jalapeno, sweet onion
Wilted bitter greens, blueberries, thyme
Cornbread panzanella, grilled corn, cherry tomatoes, arugula, balsamic
vinaigrette
Potato au gratin, cheddar, gruyere
Sweet potato gratin
Cauliflower gratin, curry, gruyere
Herb roasted fingerling potatoes
Ratatouille, zucchini, tomato, eggplant, bell pepper, sweet onion
Charred shishito peppers
Succotash, okra, tomato, bell pepper, bacon lardons,
Grilled asparagus, grapefruit supremes, walnuts, citrus vinaigrette
Haricots verts, fried shallots, honey dijon vinaigrette
Red potato salad, cornichon, dill vinaigrette
Red cabbage slaw, spicy vinaigrette
Mac & cheese, vermont cheddar, breadcrumbs

Boston baked beans

Grilled corn elote, chipotle crema, cotija, chili powder, lime

Roasted sweet potato wedges, scallion, goat cheese, pickled chilis

Sweet potato fries, merguez spice mix, yogurt dressing

Black beans, caramelized onion, carolina rice

Cassoulet, white beans, house made sausage, rosemary

Tuscan white bean and kale stew

Mandarin orange sweet potato puree, crispy shallots

Roasted baby brussel sprouts, spicy caramelized apples, bacon

Grilled radicchio, shaved parmesan, balsamic, pine nuts

Braised fennel, lemon zest, ouzo reduction