



Salad & Entrée Examples

Salads

Mixed baby greens, 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 tomatoes, bacon lardons
Mixed lettuce, rainbow carrots, shaved beets, cucumber, black sesame seeds,
lemon-ginger vinaigrette
Butter lettuce, orange supremes, avocado, basil, orange vinaigrette
Mixed lettuce, summer squash, cherry tomatoes, lemon vinaigrette
Frisée, cherries, walnuts, dates, sherry vinaigrette
Red oak and lolla rosa lettuces, roasted pears, chèvre, 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

Entrées

Beef

Beef Tenderloin +\$3
Roast Beef
Flank Steak
NY Strip Loin
Ribeye Steak + \$3
Braised Short Ribs
Hangar steak

Chicken

Farmhouse Chicken
Chicken Breast stuffed with mushroom, fontina, basil, and red pepper
Chicken Tagine
Buttermilk Fried Chicken
BBQ Chicken

Pork

Smoked Spiced Pork Belly with a sweet and sour glaze
St. Louis-Style Pork Ribs
Smoked Pork Shoulder
Pork Tenderloin Medallions

Seafood

(seafood availability based on season and climate conditions)

Seared Jumbo Scallops
Pan-Fried Rainbow Trout
Seared Wild Striped Bass
Paella with chorizo, chicken, mussels, clams, and shrimp
White Wine-Poached Salmon
Sesame-Crusted Tuna Steak +\$2
Whole Roasted Market Fish stuffed with citrus and herbs
Red Snapper Fillet

Vegetarian

Cauliflower Steak with tahini purée, quinoa salad, and fennel purée
Chile-Braised Cranberry Beans with summer squash and corn in a tomato stew
with crispy corn tostadas
Butternut Squash with swiss chard and fennel
Wild Mushroom Ragoût over soft polenta with parmesan cheese
Quinoa-Stuffed Red Pepper with pickled chilis and salsa verde
Pinto Bean Chili with mushrooms, winter squash, avocado, cotija cheese, crème
fraîche, and corn bread
Potato and Kale Curry with slivered almonds and yogurt mint sauce
over baked basmati rice

Sides

Honey-Braised Baby Carrots with rosemary
Sautéed Catalan Spinach with fried garlic and currants
Roman-Style Artichokes with green garlic and mint
Maque Choux with sautéed bacon, corn, red pepper, jalapeño, and sweet onion
Wilted Bitter Greens with blueberries and thyme
Cornbread Panzanella with grilled corn, cherry tomatoes, arugula,
and balsamic vinaigrette
Potatoes au Gratin with cheddar and gruyère
Sweet Potato Gratin
Cauliflower Gratin with curry and gruyère
Herb-Roasted Fingerling Potatoes
Ratatouille with zucchini, tomatoes, eggplant, bell peppers, and sweet onion
Charred Shishito Peppers
Succotash with okra, tomatoes, bell peppers, and bacon lardons
Grilled Asparagus with grapefruit supremes, walnuts, and citrus vinaigrette
Haricots Verts with fried shallots and honey dijon vinaigrette
Red Potato Salad with cornichons and dill vinaigrette
Red Cabbage Slaw with spicy vinaigrette
Mac & Cheese with Vermont cheddar and breadcrumbs
Boston Baked Beans
Grilled Corn Elote with chipotle crema, cotija cheese, chili powder, and lime
Roasted Sweet Potato Wedges with scallions, goat cheese, and pickled chilis
Sweet Potato Fries with merguez spice mix and yogurt dressing
Black Beans with caramelized onions and Carolina rice
Cassoulet with white beans, homemade sausage, and rosemary
Tuscan White Bean and Kale Stew
Mandarin Orange Sweet Potato Purée with crispy shallots
Roasted Baby Brussel Sprouts with spicy caramelized apples and bacon
Grilled Radicchio with shaved parmesan, balsamic, and pine nuts
Braised Fennel with lemon zest and ouzo reduction