



### **Flat Breads**

Kalamata Olive, Goat Milk Feta, Rosemary, Red Onion, Pequillo Pepper

Local Farm Cheese, Mushroom, Slow Roasted Shallots

Roasted mushroom, whole Milk mozzarella, pecorino Romano,

Oven Cured tomatoes, Grana Pandano, Caramelized Onion, Herbs

### **Small Plates**

Watercress Pear, Grilled Brie Salad, Barrel Aged Vinegar

Farm House Frisse, Maytag Blue Cheese, Barbequed duck, Port Wine reduction

Hearts of Baby Romaine, Parmesan Black Pepper Cookie

Sashimi Wrapped Taylor Bay Scallops, Pickled Shitake, Cucumber, Fresh Wasabi

Potato Crusted Crab Cake, Arugala Caramelized Fennel, Stone Ground Mustard Vinaigrette

Blue Hubbard Squash Soup, Vermont Mascarpone, Toasted Pepito Seeds

### **Large Plates**

Spinach Sweet Potato Ravioli

Hearty Mushroom Bouillon, Shaved Black Truffles

Whole Grilled Fish of The Day, Yukon Gold Potatoes, Winter Root Vegetable

Lemon Sage Roasted Amish Chicken

Three Bean Ragout, Roasted Pumpkin

Asian BBQ Tuna Loin

Sweet Baby Clams and Asian Ginger Glaze

Chili Rubbed Filet of beef

Roasted Yam Puree, Roasted Corn, Smoked Tomato Sauce

By the oz

Spice Dusted Saddle of Lamb

White Bean Puree, Fig Chutney, Slow Roasted Carrots

BY the Oz

Grilled Dry Age Sirloin

Potato, Fennel Hash

By the Oz

### **Seasonal Additions**

“Mother Jones” Lumpy Sour Cream Potatoes

Roasted Squash Tupelo Honey, Wild Mushroom

Three Bean Ragout

Roasted Mushrooms and Caramelized Shallots

Roasted Asparagus, lemon oil

Executive Chef

Tim Jones