



2020/2021 Summer Dinner Menu

Chicken

Boneless whole chicken, stuffed with herbs, topped with piccalilli **\$7.00**

Grilled chicken breast corn salsa, rhubarb crema **\$7.00**

Crispy fried chicken with honey butter and sweet pickles **\$7.00**

Beef

Roasted tenderloin topped with crispy garlic and a red wine beef jus **\$15.00**

Roasted ribeye smoked tomato and blue cheese butter, basil gremolata **\$12.00**

Smoked beef short rib Carolina gold, mint, and wild berry rhubarb chutney **\$10.00**

Veggie Entrée

Manicotti stuffed with grilled summer vegetables and topped with roasted tomato, fresh basil and fresh mozzarella **\$7.00**

Smoked carrots with creamed fennel and corn, topped with summer herb salad, and hot mustard dressing **\$6.00**

Turtle bean falafel beet velouté, almond sour cream(V), Mushrooms, spinach **\$6.00**

Fish

Poached skate wing spring creamed greens and wild berry rhubarb chutney **\$7.00**

Paella - house smoked chorizo, skate fish, and clams and mussels **\$12.00**

Sea scallops smoked corn pudding marinated fennel and pickled peppers **\$15.00**

Other

Leg of lamb (served medium) Mint Chermoula, golden raisin marmalade **\$9.00**

pork tenderloin medallions paprikash with wild mushroom, spinach, sour cream, and leek **\$7.00**

Sides \$4.50

Garden salad - Horsford farm greens, carrots, onions, fresh sugar snap peas, heirloom radish with a spring herb vinaigrette

Berry and butter lettuce salad fresh local blueberries, cucumber, grilled summer beans, 4 Tin Fish feta cheese, with a creamy hot pepper and herb vinaigrette

Watermelon cucumber salad watermelon, cucumber, red onion, feta, summer greens, balsamic and popped amaranth

Zucchini stuffed with tomatoes, onions, pickled peppers, Jordan jack cheese

green and yellow beans with romesco and almond ricotta

Mac n cheese – local cheeses and pasta baked

Black turtle bean (wild hive farm) salad with spring snap peas, radish, shaved fennel, arugula, house green garlic vegan ranch

Roasted new potato bravas with leek aioli, chili sauce and chive

Summer succotash fresh local corn, beans, onions, garlic, zucchini, peppers, crispy bacon

Cornbread with whipped honey butter **\$2.00**

Smoked salt potatoes smoked new potatoes topped with pistachio butter