



## 2019 Summer Dinner Menu

### Salad

**Garden salad** - Horsford Farms, summer vegetables, with a spring herb vinaigrette **\$3.00**

**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 **\$4.00**

**Classic house Caesar** - local romaine, Wake Robin Mona Lisa cheese, crouton tossed in a house Caesar dressing (Vegetarian) **\$3.50**

### Entrees

#### Chicken

- Boneless whole chicken, stuffed with leek pesto, and served with a peach chutney **\$5.00**
- Chicken breast with sofrito, basil and brown butter sauce **\$6.00**

#### Beef

- Roasted tenderloin topped with crispy garlic, and honey, red wine beef jus **\$12.00**
- Roasted ribeye in a beet juice bordelaise, summer veggie escabeche, and crispy smoked potato straws **\$10.00**

#### Fish

- Butter poached monkfish, corn relish, summer greens, roasted peach crema **Market Price**
- Fresh sea scallops smoked corn pudding marinated fennel and pickled peppers **Market Price**

## **Veggie / Sides**

### **Pasta/Potato - \$3.50**

- Half smashed potato topped with onion and berry piccalilli, creamy cheddar and chives
- House made leek ziti, fresh roasted tomato and topped with herb salad and burrata
- Pommes anna, pesto butter and chive

### **Veggies - \$3.50**

- Roasted green and yellow beans with romesco and sunflower seeds
- Spice braised summer greens topped with local feta and bread crumbs
- Zucchini stuffed with tomatoes, onions, pickled peppers, Jordan jack cheese,
- Butter poached salad turnips topped with pistachio, honey and fresh dill

## **Table Pans**

**(A casserole served in a family style pan)**

**Roasted chicken** - summer roasted veggies, tomatoes, roasted local chicken, basil gremolata and local tritcale **\$10.00**

**Braised pork ribs** – served with spoon bread, berry chili sauce, candy cane beets and fennel **\$9.00**

**Surf n Turf** - Tenderloin beef tips and lobster meat, served with fondant potatoes, broccolini, pot licker, hollandaise, and topped with crispy smoked onions & summer herbs **\$18.00**

**Paella** – White fish shrimp and mussels and clams in zesty tomato broth over spiced rice and topped with herb salad in lemon vinaigrette **\$9.00**