



2019 Spring Dinner Menu

Salad

Garden salad - Horsford Farms greens, carrots, onions, heirloom radish with a spring herb vinaigrette **\$3.00**

Grilled asparagus and strawberry salad – 4 Tin Fish feta cheese, radish, local strawberries and Tim's Pumpkin Patch asparagus with a creamy rhubarb dressing **\$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 green garlic pistu, and served with a strawberry rhubarb chutney **\$5.00**
- Chicken breast with ramps, fennel chermoula, and hard cider burre blanc **\$6.00**

Beef

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

Fish

- Smoked salmon topped with pickled beets, crumbled goat cheese and dill **Market Price**
- Fresh sea scallops with pea puree, pea caper, pea shoots yoghurt and chili **Market Price**

Veggie / Sides

Pasta/Potato - \$3.50

- Half smashed potato topped with onion and apple piccalilli, creamy cheddar and chives
- House made green garlic ziti, romesco and topped with herb salad and buratta
- Pommes anna, pesto butter and chive

Veggies - \$3.50

- Roasted asparagus with hollandaise, sumac and topped with crushed cashews and mint
- Spice braised spring greens topped with local feta and bread crumbs
- Butter poached radishes topped with pistachio, honey and fresh dill

Table Pans

(a casserole served in a family style pan)

Short rib pot pie- served with spring root veggies, red wine roasting jus lié, brown butter pastry **\$12.00**

Duck confit cassoulet – served with braised beans, duck confit, duck bacon, fried egg puree, harissa **\$11.00**

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