



2019 Spring Picnic Menu

Main Dish

Manicotti -Spring mushroom, asparagus, and house ricotta manicotti baked with ramp soubise and topped with pickled red cabbage **\$6.00**

Smoked carrot wurst – served with house buckwheat spätzle, wild mustard cream **\$5.00**

Confit chicken drummies with a wild leek chimichurri, mission figs, coriander **\$5.00**

Crispy fried chicken- local chicken fried crispy and topped with honey butter and green garlic pesto **\$6.00**

Turkey spiedies- local turkey marinated with house spiedie sauce and grilled served with house pita, butter poached onion and pepper, tzatziki, and mint. **\$5.00**

Smoked meatloaf- Local pork and beef meatloaf, moped with strawberry rhubarb glazed and smoked with wild cherry wood topped with fried egg puree and spring onion. **\$5.00**

BBQ braised local short ribs-Smoked and Honey BBQ glazed topped with a sorrel mint gremolata **\$10.00**

Porchetta- local pork roast stuffed with herbs and pork tenderloin and roasted served with a spring onion and green garlic chutney **\$7.00**

Tagliatelle pasta – green garlic tagliatelle, nettle pesto, pork belly, swiss chard, local hard cheese **\$7.00**

Fresh dayboat catch – topped with poached pear, pear cider butter, pistachio, spring shoots **Market Price**

Side options

Garden salad - Horsford farm greens, carrots, onions, fresh sugar snap peas, heirloom radish with a spring herb vinaigrette **\$3.00**

Strawberry spinach salad- Fresh local strawberries, 4 tin fish goat's feta cheese, spring radish, charred asparagus with a creamy rhubarb vinaigrette **\$3.50**

Spring veggie – roasted asparagus, romesco, and almond ricotta. **\$4.00**

Butter poached radishes – Radishes slow poached in butter and topped with spring herbs, shoots, and strawberry vinegar **\$3.00**

Seasonal mac n cheese - pickled ramps, Macaroni, and roasted parsnip, baked with wake robin milk, Jordan jack cheese, and Ithaca raw milk cheddar **\$3.50**

Pasta salad- assorted house pasta tossed with house spring herb vinaigrette, asparagus, spring onion, carrot, fennel, spinach, 4 Tin Fish feta cheese **\$3.50**

Cornbread with whipped honey butter **\$1.50**

Smoked salt potatoes smoked new potatoes topped with pistachio butter. **\$3.00**

Half smashed potatoes seared half smashed potatoes, topped with apple cauliflower piccalilli, Ithaca raw milk cheese sauce and chopped onion greens **\$3.50**

Potato salad local new potatoes, local boiled duck eggs, leeks, celery root, herbs, tossed in a fried duck egg mayo and topped with mustarda and crispy smoked onions **\$3.00**

Local triticale salad - treviso, snap peas, black garlic, strawberry balsamic gel chervil, grapeseed oil (V) **\$3.00**

Create a station

(An experience for the guest to make their own creation!)

Slider Bar – \$10.00pp

Meats/protein

- local beef burgers
- house made chicken sausage patties
- pulled pork
- beet burgers (V)

Rolls - house made potato brioche roll

Topping bar includes: lettuce, onion, assorted cheese, bacon jam, hot house tomato, house mayo, strawberry rhubarb ketchup, stone ground mustard, assorted pickles, house piccalilli.

Build a Stew Station –\$15.00pp

Meats

- sous vide beef
- confit chicken thigh
- roasted cauliflower (veggie option)

Starches

- homemade gnocchi
- seasoned local beans
- green garlic ziti

Broths

- roasted tomato broth(V,GF)
- creamy bechamel(V)
- spiced velouté - *thicken veggie broth* (V,GF)

Veggies

- roasted squash, caramelized onions and leeks, braised greens

Toppings

- Shaved local cheeses, chopped herbs, sour cream, green onions, crispy mushrooms, crispy bacon, pumpkin seeds