



2019 Fall Dinner Menu

Salads

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

Roasted beet salad - roasted beets, greens pistachio, honey pistachio dressing and feta cheese **\$4.00**

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

Entrees

Chicken

- Boneless whole chicken, stuffed with leek pesto, and served with an apple chutney **\$5.00**
- Chicken breast with, parsnip custard, smoked tomato vinaigrette brown butter and shaved brussel sprouts **\$6.00**

Beef

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

Fish

- Fresh sea scallops, membrillo paste, pistachio, popcorn puree, oregano **Market Price**
- Salmon braised greens, poached pear, burre blanc **Market Price**

Veggie / Sides

Pasta/Potato - \$3.50

- Half smashed potato topped with onion and apple piccalilli, creamy cheddar and chives
- House made leek ziti, preserved tomato and topped with herb salad and buratta
- Gnocchi – house made potato gnocchi, romesco cream, marinated brussels, oregano, parsnip butter

Veggies - \$3.50

- Roasted root veggies, creamed peanuts, marinated pears, crushed peanut and sage
- Spice braised fall greens topped with local feta and bread crumbs
- Butter poached radish topped with pistachio, honey and fresh dill

Table Pans

(A casserole served in a family style pan)

Stuffed squash – squash stuffed with tritcale, smoked chicken thigh, roasted onions, mushrooms, cauliflower and broccoli topped with soubise and mustard **\$9.00**

Braised beef roast – served with house made gnocchi, mushrooms, roasted brussel sprouts, paprika gravy and yogurt **\$10.00**

Leg of lamb - roasted potato and root veggies, rosemary, apricot jam, smoked funyuns **\$12.00**

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