

PLATED ENTREE SELECTIONS

SERVED WITH SALAD OF LOCAL GREENS AND OUR FRESH BREAD & BUTTER
DRESSINGS: BALSAMIC VINAIGRETTE OR HOUSE DRESSING

PORK

- chicory rubbed pork tenderloin on creole rice with andouille sausage & peppers
- pork osso bucco (braised pork shank) with potato carrot mash with gremolata and pan gravy

BEEF

- braised boneless beef shortribs on mashed potatoes with dijon rosemary sauce, roast carrots
- beef tenderloin with savory prosciutto blue cheese bread pudding, red wine sauce, roast carrots
- beef tenderloin medallions in mushroom sauce with roast carrots, parsley-thyme-spinach oil drizzle, roast potatoes

CHICKEN

- breast of chicken stuffed with mushroom mousse and served with creamy, mild hungarian pepper sauce, roast potatoes and carrots
- juniper roast chicken breast and drum with apple relish
- hunter style chicken braised bone in chicken with pancetta, red wine and local tomatoes, served with cheesy polenta
- bloody mary breast of boneless chicken with seasonal garnish and fennel salt roast local potatoes
- slow roast breast and butterflied drum of chicken with sauce sampler: seasonal herb pesto, house-made barbecue sauce and roast tomato-red pepper sauce served with buttered red potatoes and seasonal garnish

VEGETARIAN

- cheese tortellini, tossed with herb pesto, served on local roast tomato and pepper braise
- cornucopia of local vegetables in season served around chive mashed potatoes with herbed oil and seasonal garnishes

VEGAN

- spinach and potato strudel on vegetable bolognese

FISH-SEAFOOD

- chive roast haddock on lemon flecked smashed potatoes with cornichon dill butter and caramelized cabbage
- balsamic roast salmon on tomato- red pepper sauce with french potatoes (oil and vin, shallots, capers, cornichons, herbs)

