



# DINNER MENU

## SMALL PLATES

### HOUSE-CURED PICKLE PLATE 5

House made pickles and crackers, Chefs Du Jour dipping sauce

### PEPPERS & OIL 7

Olive oil, peppers, garlic confit, seasonal house-made bread & crackers

### CHARCUTERIE BOARD 9 pp

Daily selection of cured meats and local farm cheeses with pickles, daily crostini selection and assorted accompaniments

## FIRST COURSE

### BISQUE 6

Tomato bisque, parmesan crostini, purple basil oil

### WINTER SALAD 10

Romaine, hydroponic dandelion greens, pickled onion, cucumber, candied nuts, shaved fennel, poached egg dressing

Add Chicken \$5    Add Salmon \$ 7

### VEGETABLE FLATBREAD 7

Shaved Fennel, roasted cauliflower, dried tomatoes, roasted garlic spread, shaved parmesan



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## MAIN COURSE

### PETER ALLEN FALL BURGER 14

Steakhouse blend of short rib, prime rib and sirloin topped with roasted garlic aioli, confit peppers, served with apple and celery slaw, blue cheese dressing.

### RICOTTA GNOCCHI 16

House-made ricotta gnocchi, Spinach puree, parmesan Romano cheese tuile, wild mushroom, citron vinaigrette

### ATLANTIC SALMON 19

Pesto Risotto, balsamic glaze, fennel-cucumber

### MILLER LIVESTOCK BERKSHIRE PORK (Market Price)

Roasted cauliflower, apple butter vinaigrette, "greens"

### ROASTED CHICKEN 15

Roasted Leg and thigh, fingerling potato, kale, Chicken jus

### HERITAGE HILLS BEEF DU JOUR (Market Price)

Chef's choice potato, red wine demi-glace

### WINTER RISOTTO 15

Creamy risotto with fennel, kale, stewed tomatoes, garlic confit', braised spicy and sweet peppers