















### Small Plates

-   Cream of Butternut Squash Soup, Springdale Farm butternut squash, crème fraîche, roasted squash seeds 5
-   House Salad, mixed greens, Duchess Bronzee pears, ClockShadow chevre, toasted walnuts, champagne vinaigrette 6

### Entrees

-  Pan-seared Atlantic farm raised Salmon\*, cippolini onion, mushroom and spring pea risotto, lemon beurre blanc 15
-  Braised Pork Shoulder, Zestar apples, sauteed green beans, wild rice pilaf, radish microgreens 15
-   Grain Bowl, brown rice and red quinoa pilaf, roasted sweet potato, red onion, dried cranberries, Clock Shadow chevre, toasted pecans, maple dijon vinaigrette 12
-  Grilled Top Sirloin Steak\*, glazed Full Harvest Farm carrots and parsnips, Oven-roasted Red Prairie potatoes, Bordelaise sauce 16

### Desserts & Sorbets

-  Cheesecake, strawberry sauce, cinnamon streusel 6
-   Ice Creams and Sorbets 4  
Vanilla, Chocolate, Peanut Butter, Green Apple, Pineapple

\* Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.