

# FREEMANS DINNER

## STARTERS

Devils on Horseback  
6

Grilled Cheddar Toasts  
6

Razor Clam Chowder  
bacon and brown bread  
9

Hot Artichoke Dip with Crisp Bread  
10

Chicken Liver Crostini  
with pickled vegetables  
12

Warm Octopus and Beef Tongue  
salad of fennel and celery  
12

Maple Glazed Quail  
grits, watercress and poblano dressing  
14

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## SALADS

Mixed Greens, apples, radishes, lemon  
and extra virgin olive oil  
9

Salad of Winter Squash  
spinach, dried cherries, frisee  
10

Salad of Endive, Pears, Parsley  
blue cheese, honeyed pecans  
12

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## CHEESE

Dancing Cow Bouree  
Kumquat chutney and seven grain bread  
13

Hope Farm Tomme de Brebis  
Raw Sheep's Milk  
fig mostarda and olive oil crackers  
13

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## ENTREES

Three Cheese Macaroni  
13

Grilled Eden Brook Trout  
thyme, garlic and lemon  
18

Crispy Buckwheat Chicken  
lentils, spinach and pickled onions  
19

Seared Wild Striped Bass  
beets, arugula, shallots and oranges  
22

Roasted Monkfish  
brussels spouts, squash with bacon  
22

Slow Cooked Heritage Pork  
braised cabbage, smoked garlic jus  
23

Millbrook Farms Vension Steak  
caramelized cauliflower, raisins  
and rosemary  
24

Seared Filet Mignon  
roasted onion, mashed potatoes  
horseradish cream  
26

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## SIDE DISHES

Small Green Salad  
6

Cheese Grits  
7

Kale and Sweet Potato Sauté  
7

Roasted Brussels Sprouts  
7

Mashed Potatoes with Truffle Oil  
8