

# FREEMANS DINNER

## STARTERS

Devils on Horseback  
6

Grilled Cheddar Toasts  
6

Soup of the Day  
7

Hot Artichoke Dip with Crisp Bread  
10

Chicken Liver Crostini  
with pickled vegetables  
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

Spinach Salad with boiled egg, bacon,  
pine nuts and mustard vinaigrette  
10

Endive, pears, parsley, blue cheese  
honeyed pecans  
12

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## CHEESE

Jasper Hill Farm  
Constant Bliss Cow's Milk Cheese  
apple butter and seven grain bread  
13

Westfield Classic  
Blue Log Goat Cheese  
fig chutney and toasted walnuts  
13

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## ENTREES

Three Cheese Macaroni  
13

Grilled Eden Brook Trout  
thyme, garlic and lemon  
18

Lamb Stew with Root Vegetables  
potato-herb dumplings  
19

Crispy Half Chicken  
green lentils and spinach  
21

Roasted Wild Striped Bass  
eggplant, red pepper, fennel and basil  
22

Slow Cooked Heritage Pork  
braised cabbage and smoked garlic jus  
23

Roulade of Rabbit  
celery root, apples, bacon, chanterelles  
24

Seared Filet Mignon  
roasted onion, mashed potatoes  
horseradish cream  
26

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## SIDE DISHES

Small Green Salad  
6

Cheese Grits  
7

Sauteed Kale  
7

Roasted Brussels Sprouts  
7

Mashed Potatoes with Truffle Oil  
8