

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

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

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

SIDE DISHES

Small Green Salad
6

Cheese Grits
7

Sauteed Kale
7

Roasted Brussels Sprouts
7

Mashed Potatoes with Truffle Oil
8