

FREEMANS DINNER

STARTERS

Devils on Horseback
6

Grilled Cheddar Toasts
6

Soup of the Day
7

Hot Artichoke Dip with Crisp Bread
10

Corned Beef Tongue
grilled rye bread, whole-grain mustard
and cornichons
12

Steamed Prince Edward Island Mussels
in Hefeweizen broth with garlic
aioli and toast
15

Popcorn Shrimp
with chipotle aioli
13

Daily Selection of Cheese
seasonal fruit and seven-grain bread
13

SALADS

Red and Green Baby Romaine Salad
French breakfast radishes, onions
and Green Goddess dressing
10

Bitter Greens Salad
grilled croutons, shaved parmesan and
lemon-anchovy vinaigrette
11

Keepsake Farm's Mixed Greens
cucumbers, sugar snap peas,
and tarragon vinaigrette
12

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ENTREES

Three Cheese Macaroni
13

Grilled Eden Brook Trout
thyme, garlic and lemon
18

Goffle Road Farm Roasted Chicken
with Thumbelina carrots and English peas
19

Pan Seared Fluke
Hen of the Wood mushrooms, spring garlic,
sugar snap peas, and herb salad
22

Seared Diver Scallops
fava bean purée, fennel, olive salad
and lemon vinaigrette
23

Grilled Hampshire Pork Chop
collard greens and rhubarb mostarda
23

Roast Top Round Colorado Lamb
with grilled Jersey asparagus and mint yogurt
24

Seared Filet Mignon
roasted onion, mashed potatoes
horseradish cream
26

SIDE DISHES

Small Green Salad
6

Grilled Jersey Asparagus
7

Ham Hock Collard Greens
7

Sauteed Sugar Snap Peas
7

Mashed Potatoes with Truffle Oil
8