

# FREEMANS DINNER

## STARTERS

Devils on Horseback  
6

Grilled Cheddar Toasts  
6

Soup of the Day  
7

Hot Artichoke Dip with Crisp Bread  
10

House-made Garlic Pork Sausage  
sauerkraut, toasted rye bread  
and whole-grain mustard  
12

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

Seared Squid and Escarole Salad  
Crispy guanciale, onions, herbed breadcrumbs  
13

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

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## SALADS

Local Romaine Caesar Salad  
with sour dough croutons, Parmesan cheese  
10

Arugula and Wild Watercress Salad  
local strawberries, feta cheese  
and honey-muscadel vinaigrette  
11

Keepsake Farm's Mixed Greens  
cherry tomatoes, fava beans,  
toasted sunflower seeds and lemon vinaigrette  
12

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## ENTREES

Three Cheese Macaroni  
13

Grilled Eden Brook Trout  
thyme, garlic and lemon  
18

Buttermilk Goffle Road Farm Fried Chicken  
local Bibb lettuce, ranch dressing  
and honey mustard dipping sauce  
19

Pan Seared Pollock  
market English peas, purslane,  
and wild arugula salad  
22

Seared Diver Scallops  
creamed corn and a house-roasted poblano,  
red onion salsa  
23

Grilled Hampshire Pork Chop  
sautéed zucchini, gold bar squash, eggplant  
topped with pickled cherry tomatoes  
23

Roast Top Round Colorado Lamb  
sautéed local green beans, yellow wax beans  
topped with basil pesto  
24

Seared Filet Mignon  
roasted onion, mashed potatoes  
horseradish cream  
26

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## SIDE DISHES

Small Green Salad  
6

Sautéed Zucchini, Gold Bar Squash, and Eggplant  
7

Local Green Beans, Yellow Wax Beans,  
and basil pesto  
7

Grilled Corn on the Cob  
7

Mashed Potatoes with Truffle Oil  
8