

SANDWICHES

- Apricot Jam & Camembert-** watercress, red onion, baguette \$10
- Local Apple, Avocado & Smoked Cheddar-** baby arugula, whole grain mustard, multi-grain \$11
- Roasted Mushroom & Mozzarella-** baby spinach, torn basil, caramelized garlic, ciabatta \$12
- House-Smoked Trout-** chive cream cheese, cucumbers, tomato, pickled red onion, rye \$14
- Olive Oil Poached Tuna-** piquillo peppers, saffron aioli, frisee, ciabatta \$14
- Buttermilk-Poached Organic Chicken Breast-** dill yogurt, feta, tomatoes, arugula, ciabatta \$13
- House-Roasted Organic Turkey Breast-** sage- pumpkin seed pesto, goat cheese, local apple, arugula, multi-grain \$14
- Duck Leg Confit-** black mission fig jam, gorgonzola, watercress, baguette \$15
- Roasted Leg of Lamb-** curry aioli, tomato, frisee, ciabatta \$15
- Milk -Braised Pork Belly-** pickled carrots & cucumbers, bibb lettuce, jalapeno mustard \$15
- Heritage Acres Bacon Lettuce & Tomato-** gruyere, avocado aioli, white pullman \$13
- Slow-Roast Beef-** horseradish-pickled mustard seed creme fraiche, watercress, baguette \$15

SALADS

- Green-market Chopped-** tomato, corn, cucumber, beet, carrot, radish, ricotta salata, corriander- buttermilk dressing \$13
- Baby Arugula & Radicchio-** shaved parmesan, torn herbs, lemon- balsamic vinaigrette \$12
- Bitter Green Goddess-** frisee, endive, radicchio, arugula, white anchovy- herb dressing \$13
- Roasted Golden Beets-** watercress, pumpkin seeds, french feta, sherry vinaigrette \$13
- Chickpea, Mozzarella, & Black Olive-** cucumber, red onion, oven dried tomatoes fresh oregano- red wine vinaigrette \$13
- Escarole & Roasted Butternut Squash-** toasted pistachios, sage, gorgonzola dressing \$13

SIDES \$6

Greek-Style Fingerling Potato Salad
Charred Zucchini & Corn
Roasted Asparagus, Romesco & Almonds
Spicy Sicilian- Style Cauliflower
Roasted Endive, Capers & Gorgonzola
Braised Brussel Sprouts, Pomegranate & Hazelnut
Wilted Escarole & Pancetta

PROTEINS \$14- comes with choice of one side or ½ salad, and one sauce

House-Smoked Trout
Buttermilk- Poached Organic Chicken
House Roasted Organic Turkey Breast
Duck Leg Confit
Roasted Leg Of Lamb
Braised Pork Belly
Heritage Acres Bacon
Slow- Roast Beef

Milk

SAUCES \$3

Romesco
Sage- Pumpkin Seed Pesto
Dill Yogurt
Horseradish-Pickled Mustard Seed Creme Fraiche
Green Goddess
Aiolis- curry, saffron, avocado, lemon
Seasonal fruit Jams- apricot, fig
Mustards- jalapeno, whole grain, dijon

