

FREEMANS DINNER

STARTERS

Devils on Horseback
6

Grilled Cheddar Toasts
6

Soup of the Day
7

Hot Artichoke Dip with Crisp Bread
10

Shrimp & Grits
bacon, shallots, Byrd Mill grits
green pepper purée
11

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

Duck Rillettes
grilled sourdough, cornichons,
whole-grain mustard
13

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

SALADS

Romaine Salad
shaved radishes, grilled sourdough croutons
Thousand Island
10

Shaved Brussels Sprouts
pears, baby carrots, red onion
lemon vinaigrette
11

Keepsake Farm's Mixed Greens
grapes, apples, celery, walnuts
creamy blue cheese dressing
12

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ENTREES

Three Cheese Macaroni
13

Grilled Eden Brook Trout
thyme, garlic and lemon
18

Cornmeal Crusted Fluke
cauliflower, fried capers and lemon supremes
22

Goffle Road Farm Roasted Chicken
fingerling potatoes, baby carrots
19

Hudson Valley Duck Breast
local mustard greens
Concord grape reduction
25

Beer Braised Hampshire Pork Shank
Brussels sprouts
23

Stew of Colorado Lamb
butternut squash, grit cake
24

Seared Filet Mignon
roasted onion, mashed potatoes
horseradish cream
26

SIDE DISHES

Mixed Greens Salad
6

Sautéed Brussels Sprouts
7

Roasted Cauliflower
7

Bryd Mill Grits
7

Mashed Potatoes with Truffle Oil
8