



Winter menu

Soup and Salad \$4

Roasted winter squash soup with pumpkin seeds and crispy sage

Mulligatawny roasted chicken, winter veggies, lentils, golden raisins and curry

Beet salad roasted beets, greens, feta, pistachio, and honey pistachio dressing

Green salad - local green and seasonal veggies with a house made seasonal herb vinaigrette **\$3.00**

Sides \$4

Spiced Winter Squash with mint, yogurt, pistachio and cardamom funnel cake

Roasted Brussel sprouts Dijon, Carmel, amaranth, popcorn butter

Sweet potato mac House made roasted garlic rigatoni, Ithaca raw milk cheddar and Jordan jack cheese, baked with pockets of roasted local sweet potatoes and rosemary

Fingerling Bravas local fingerling potatoes, house chili sauce, fried egg aioli, and red onion and chive

Entrees (5-6 oz portion per person)

Manicotti - Sweet potato, broccoli, and goat cheese manicotti with a leek soubise & topped with braised red cabbage **\$6**

Boneless whole chicken parsnip custard, smoked tomato vinaigrette brown butter and shaved brussel sprouts **\$6**

Wild salmon Wood grilled romesco and creamed kale **\$9**

Beef tenderloin garlic puree, crispy garlic, roasted beet jus **\$15**

Tea Sandwich Platter

(each sandwich approximately 2/3 bites, each platter comes with 1 sandwich of each kind per person)

Choose 3 - \$12

Choose 5 - \$15

Beet pastrami –beets cured smoked and oven finished, On house brioche, house Piccalilli mustard, Muranda gouda cheese, and winter winter greens house parsnip brioche (can be made vegan)

Thick cut house braised bacon, Butter lettuce, local greenhouse tomato, red onion marmalade and house fried egg mayo, on house spent grain bread

Shaved Beef braised leeks, horseradish Chantilly, raw milk cheddar on potato latke (GF)

Duck egg salad Local duck egg, mayo, dill, house pickles, smoked tomato on wheat

Chicken confit pesto, romesco, shaved brussel sprout flatbread roll up

Turkey kabob marinated fennel, pepper jam, and lebneh house baguette

Create a station

(An experience for the guest to make their own creation!)

Slider bar – \$12.00pp

Meats/protein

- local beef burgers
- house made chicken sausage patties
 - pulled pork
- beet burgers (V)

Rolls - house made potato brioche roll

Topping bar includes: lettuce, onion, assorted cheese, bacon jam, hot house tomato, house mayo, roasted apple ketchup, stone ground mustard, assorted pickles, house piccalilli.

Build a Stew Station –\$15.00pp

Meats

sous vide beef
confit chicken thigh
roasted cauliflower (veggie option)

Starches

homemade gnocchi
seasoned local beans
garlic ziti

Broths

roasted tomato broth (V, GF)
creamy bechamel(V)
spiced velouté - thicken veggie broth (V, GF)

Veggies

roasted squash, caramelized onions and leeks, braised greens

Toppings

Shaved local cheeses, chopped herbs, sour cream, green onions, crispy mushrooms, crispy bacon, pumpkin seeds

