



## 2020/2021 Summer Dinner Menu

### Chicken

**Boneless whole chicken**, stuffed with herbs, topped with piccalilli **\$7.00**

**Grilled chicken breast** corn salsa, rhubarb crema **\$7.00**

**Crispy fried chicken** with honey butter and sweet pickles **\$7.00**

### Beef

**Roasted tenderloin** topped with crispy garlic and a red wine beef jus **\$15.00**

**Roasted ribeye** smoked tomato and blue cheese butter, basil gremolata **\$12.00**

**Smoked beef short rib** Carolina gold, mint, and wild berry rhubarb chutney **\$10.00**

### Veggie Entrée

**Manicotti** stuffed with grilled summer vegetables and topped with roasted tomato, fresh basil and fresh mozzarella **\$7.00**

**Smoked carrots** with creamed fennel and corn, topped with summer herb salad, and hot mustard dressing **\$6.00**

**Turtle bean falafel** beet velouté, almond sour cream(V), Mushrooms, spinach **\$6.00**

### Fish

**Poached skate wing** tomato and brown butter vinaigrette and creamed greens **\$7.00**

**Paella** - house smoked chorizo, skate fish, and clams and mussels **\$12.00**

**Sea scallops** smoked corn pudding marinated fennel and pickled peppers **\$15.00**

### Other

**Leg of lamb** (served medium) Mint Chermoula, golden raisin marmalade **\$9.00**

**pork tenderloin medallions paprikash** with wild mushroom, spinach, sour cream, and leek **\$7.00**

**Sides \$4.50**

**Garden salad** - Horsford farm greens, carrots, onions, fresh sugar snap peas, heirloom radish with a spring herb vinaigrette

**Berry and butter lettuce salad** fresh local blueberries, cucumber, grilled summer beans, 4 Tin Fish feta cheese, with a creamy hot pepper and herb vinaigrette

**Watermelon cucumber salad** watermelon, cucumber, red onion, feta, summer greens, balsamic and popped amaranth

**Zucchini** stuffed with tomatoes, onions, pickled peppers, Jordan jack cheese

**green and yellow beans** with romesco and almond ricotta

**Mac n cheese** – local cheeses and pasta baked

**Black turtle bean (wild hive farm) salad** with spring snap peas, radish, shaved fennel, arugula, house green garlic vegan ranch

**Roasted new potato bravas** with leek aioli, chili sauce and chive

**Summer succotash** fresh local corn, beans, onions, garlic, zucchini, peppers, crispy bacon

**Cornbread** with whipped honey butter **\$2.00**

**Smoked salt potatoes** smoked new potatoes topped with pistachio butter