



## 2020/2021 Summer Picnic Menu

### Main Dish

**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

**Crispy chicken drummies, thighs, and wings** with a leek chimichurri, wild berry marmalade and parsley \$6.00

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

**Smoked meatloaf** Local pork and beef meatloaf smoked, strawberry rhubarb ketchup topped with Ramp aioli and spring onion \$7.00

**Paella** - house smoked chorizo, skate fish, and clams \$15.00

**House made Fettuccini** local mushrooms, pea pesto, soubise, sauerbraten, peas, local hard cheese. \$9.00

**Smoked Pork Rib** Carolina gold, mint, and Wild berry and rhubarb chutney \$8.00

**Flat iron steak** smoked tomato and blue cheese butter, basil gremolata \$9.00

### Create a station 12.50

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

#### **Slider Bar**

Meats/protein all included

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

Rolls - house made brioche roll

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

**Side options-\$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