



Summer Picnic Menu

Main Dish

Cayuga pumpkin barn roasted chicken, corn relish, kimchi puree

fried chicken with honey butter and pickles

Sirloin steak with warm charred onion salad and bacon brown butter dressing

summer corn manicotti, mascarpone and ricotta, basil, agrodolce, liaison

Braised short rib, guajillo, charred onion salad

Shrimp mousseline, fennel, creamy polenta, pickled pepper butter

Country style pork ribs, Carolina gold, marinated fennel and crispy shallot

Side options

Garden salad with greens local vegetables spring herb vinaigrette

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

Heirloom tomato salad fresh basil, house ricotta, olive oil, smoked salt and balsamic pearls

Green and yellow beans tossed in mint chermoula with caper crema, saffron tempura

Fingerling potatoes, tarragon and pickled mustard seed, mousseline

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

Mac n cheese local cheeses and pasta baked

Create a station

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

Slider Bar

Meats/protein and house roll included

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

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

