LOCAL

ORGANIC AND LOCAL WHEREVER POSSIBLE

SIDES 5

Butternut squash fritters
Yam biscuits with whipped honey butter
Brown rice with grilled onions and almonds
Caramel carrots with shallot and herbs
Waffle chips with sweet and sour dips
Frites (spicy or as you remember)
Buttermilk mashed potatoes
Cup of soup with soldiers
House salad

SIDES 7

Old school mac and cheese
Celery root puree with fried shallots
Charred brussels sprouts with roasted garlic butter
Grilled fennel and mushrooms with curly parsley
Long cooked broccoli and cauliflower with candied lemon
Maitake mushroom tempura
Soba noodles in spicy mushroom-kombu broth
Braised white beans with roasted tomato and local serrano ham

MAINS

Local sea bass over celery root and red beet mashed potatoes with house butter 15
Braised pork short rib with mirepoix and roasted garlic 14
Roasted Jidori ½ chicken with apples and herbs 12
Tempeh tower with white beans mushrooms and roasted vegetables 12
Vegetarian meatloaf with mushroom gravy 11

DESSERTS 7

Vanilla and chocolate ice cream sandwich
Dessert rum baba with fruit and cream
Mexican chocolate soup with raspberry jam

The salad bar is by weight so please take as much or as little as you like $8/pound

Parties of six or more will be charged a gratuity of 18%