



DINNER MENU

\$29.95

FIRST COURSE

Local Farmstand Salad

Local greens, blueberries, pickled rhubarb,
goat cheese, and citrus vinaigrette

Soup

Vignole

Tender spring vegetable, Herb broth, crispy prosciutto

ENTRÉES

Grilled Flat Iron Steak

Fingerling potatoes, house chorizo, grilled asparagus, red wine demi glace

Veggie flat bread

Pesto, spring peas, broccolini, herb ricotta. Served with small farm stand salad

Pan Seared Hake

White bean ragout with house bacon, Greenlaw gardens greens, gremolata

DESSERT

Flourless chocolate cake, macerated berries, whipped cream