

Chef's Daily CRaVings

THIS WEEKS LOCAL PRODUCERS:
FLAT #12, ALLEYWAY GARDENS, THORPE'S, ARDEN, WINTER, SCHWAB'S,
PAINTED MEADOW,
LIBROCK FARMS, FIRST LIGHT CREAMERY
(ALL PORK IS HERITAGE BREED FROM T-MEADOW FARMS)

-SMALL PLATES- **PEAR SALAD**

*sliced pears, red onion, walnuts, bleu cheese, poppy seed, nasturtium, arugula,
amaranth, olive oil, lime juice 11*

"BLT"

roasted tomato, fresh herb, turkey egg, bibb lettuce, crespone, house focaccia 11

OLIVE LOAF

thinly sliced housemade olive loaf, crimini mushrooms, radishes, tomatoes, spinach 10

SKIRT

pork skirt, mushroom risotto, roasted baby carrots, peas, amaranth pesto 14

LIBROCK BEEF TOSTADA

black beans, house tortilla, pickled red onions, house cheese, speckled lettuce 12

ORECCHIETTE

housemade orecchiette pasta, garlic, butter, fresh cracked black pepper, parmigiano-reggiano 14

MEATBALLS

pork jus, First Light Creamery goat cheese 12

-ENTREES-

SMOKED CORNISH GAME HEN

carmelized onions, new potatoes, grilled zucchini and squash, smoked jus 27

CARBONARA

housemade fettuccini pasta, duck egg, house cured guanciale, parmigiano-reggiano 23

CENTER LOIN

bacon wrapped pork center loin, spinach, mashed potatoes 26

CAPELLINI

*housemade capellini pasta, yellow tomato ragu, Alleyway cherry tomatoes, carrot pesto,
parmigiano-reggiano 22*

PORK BELLY

bone-in pork belly, stir fry rice, maple soy sauce 26

FARFALLE

*housemade farfalle pasta, house sausage, fennel, garlic, butter,
parmigiano-reggiano, preserved orange 23*

SCALLOP

fried coppa de testa, scallops, frisee, cherry gastrique 20