

CHEF'S DAILY CRAVINGS

THIS WEEKS LOCAL PRODUCERS:

FLAT #12, ALLEYWAY GARDENS, ARDEN FARMS, SCHWAB'S FARM, LIBROCK FARMS, FIRST LIGHT CREAMERY
(ALL PORK IS HERITAGE BREED FROM T-MEADOW FARMS)

-SMALL PLATES-

ARANCINI

breaded and fried fresh mozzarella stuffed crimini mushroom risotto, marinara, balsamic reduction, shaved parmigiano-reggiano 10

TOMATO SALAD

vine ripened tomatoes, fresh mozzarella, olive oil powder, fresh basil 10

EGGPLANT

roasted eggplant, roasted garlic, bibb lettuce, extra virgin olive oil 10

BEEF POUTINE

braised beef, mozzarella curd, hand cut fries, beef jus 15

MUSSELS

corn, house pancetta, amaranth, tarragon, white wine butter 16

STONE FRUIT SALAD

caramelized plums, peaches, cherries, arugula, house ricotta 11

-PIZZA-

bbq chicken, spinach, corn salsa, First Light Creamery white cheddar, spicy hungarian peppers 15

-ENTREES-

FETTUCCHINE

housemade fettuccine pasta, heirloom tomatoes, rainbow swiss chard, beet greens 22

CAPELLINI

housemade capellini pasta, eggplant, spinach, beet jus, parmigiano-reggiano 23

SKIRT STEAK

Librock Farms skirt steak, tomato & spring bean salad, balsamic reduction 19

SCALLOP

roasted local carrots, seared scallops, amaranth pesto, carrot top pesto, charred corn, broccoli 26