

## Small Plates

### Cold

- Classic Grass Fed Dry Aged Bison Tartare*  
\$8
- Irish Black Beef and Black Tamworth Pâté aka "Joe's Love Squared"*  
*with Asparagus Salad and House Cured Pancetta Vinaigrette*  
\$8
- Chilled Farmer Tom's Watercress, Asparagus, and Spring Onion*  
Soup  
\$6
- Wild Alaskan Halibut, and Sea Scallop Ceviche*  
*with Spring Onion and Cilantro Relish on a Bed of Bibb Lettuce*  
\$11

- Cheese Plate*  
*A plate of Four Artisanal, Local Cheese, and Dried Fruit*  
\$12
- Salt Cured Bering Sea Scallop and Shaved Raw Dry Aged Sirloin*  
*with Herb Relish*  
\$10
- Spring Time Chef's Salad*  
*Brogues Hydroponics Lettuce with Breakfast Radishes, Spring*  
*Onion, Asparagus, Hard Boiled Egg, Baby Swiss, and House*  
*Dried Beef Bresaola*  
\$9

### Warm

- Carson Nanza "Personal Pizza"*  
*Tomato Sofrito, Ground Sausage, Arugula, Mozzarella, and*  
*Cheddar Cheese with Extra Virgin Organic Olive Oil*  
\$7
- Asparagus, and Saffron Risotto*  
*with House Smoked Tasso Ham, and Chive Beurre Blanc*  
\$6
- Sauté Wild Alaskan Spot Shrimp*  
*with Organic Black Forbidden Rice, Chorizo, Tasso Ham, and*  
*Citrus Beurre Blanc*  
\$14

- Prince Edward Island Rope Grown Mussels*  
*Steamed with Tomato Sofrito, Fresh Herbs, and White Wine*  
\$9
- C&L Ground Bison Kabob*  
*Wrapped in House Made Pita with Goat Cheese, Fresh Herb,*  
*Yogurt Sauce and Local Greens*  
\$6
- Crispy Pork Belly Love*  
*with Smoked Cornmeal Johnny Cake and Local Maple Syrup*  
\$8

## Chef Cavanaugh and Chef Carson's Tasting Menu

### 1st Course

- Prince Edward Island Rope Grown Mussels*  
*Steamed with Tomato Sofrito, Fresh Herbs, and White Wine*  
*Pairing~ Cristalino Cava or Crios Rose of Malbec or Stoudts Weizen*
- Asparagus, and Saffron Risotto*  
*with House Smoked Tasso Ham, and Chive Beurre Blanc*

### 2nd Course

- Chilled Farmer Tom's Watercress, Asparagus, and Spring Onion*  
Soup  
*Pairing~ Pinnacle Ridge Chardonnay or Chateau Magneau, Graves Blanc, Bordeaux or Troegs Sunshine Pils*
- Organic Quinoa, and Field Green Salad*  
*with Walnuts, Goat Cheese, and Citrus, Sage Vinaigrette*

### 3rd Course

- Pan Roasted Wild Alaskan Scallops*  
*Sauté of Crispy Pancetta, Snow Peas, Asparagus, and with a*  
*Tarragon, Spinach Sauce*  
*Pairing ~ Zaca Mesa Viognier or Pinnacle Ridge Chambourcin or Victory Whirlwind Witbier*
- C & L Farms Braised Grass Fed Bison*  
*with Tasso Ham, Bloomsdale Spinach, White Bean Risotto and*  
*Reduction Sauce*

### 4th Course

- Honey Lavender Ice Cream*  
*with Almond Biscotti, and Rhubarb Sauce*  
*Dios Baco Cream Sherry or Berta's Grappa de Brunello or Manatawny Creek Honey Wine*
- Brian "Booty Shaker" Burton's Chocolate Trigger Cake*  
*with Local Wineberry Puree*

## Large Plates

- Black Tamworth Pork Confit*  
*with Match Stick Potatoes, Brogue Hydroponics Micro Celery, Pea Shoots, and Corn Shoots tossed with Tomme Cheese, House Smoked Bacon,*  
*and Warm Sherry Vinaigrette*  
\$26
- The Truth*  
*Grass Fed Dry Aged Bison Tartare with Shaved Onion, Micro Greens, Parmesan Cheese, and Herb Relish. Can You Handle the Truth?*  
\$24
- C&L Farm Grass Fed Dry Aged Bison Steak*  
*with Grilled Asparagus, Spring Onions, Wild Mushrooms, and Picholine, Niçoise Olive Chimichurri*  
\$32
- Grilled Roadside Chicken*  
*Boneless Half Bird with a Blend of Black Forbidden Rice, and Chorizo Sausage, Green Chimichurri Sauce*  
\$24
- Wild Alaskan Halibut*  
*with a blend of Organic Red Lentil, Basmati Rice, and Cilantro, Lime Chimichurri*  
\$29
- Pond Raised Duck Breast*  
*with an Asian Slaw of Bok Choy, Julienne Snow Peas, Carrot and Spring Onions tossed with a Chili and Citrus Vinaigrette*  
\$28
- Cressbrook Farms Grass Fed Dry Aged Beef Steak*  
*with Grilled Asparagus, Spring Onions, Wild Mushrooms, Picholine and Niçoise Olive Chimichurri*  
\$32