

## Small Plates

### Cold

*Dynamic Duo:*  
*Classic Grass Fed Dry Aged Bison Tartare and Beef-Pork Pâté*  
 \$9

*Farmer Tom's Tripped Out Heirloom Tomato and Cucumber Plate*  
*with Organic Extra Virgin Olive Oil, 30 yr Old Balsamic*  
*Vinegar, and Fresh Basil*  
 \$9

*Sea Salt Cured Salmon and Cucumber Salad*  
*with a Lime Vinaigrette, and Yogurt*  
 \$8

*Cheese Plate*  
*A plate of Four Artisanal Local Cheese*  
 \$12

*Surf and Turf*  
*Salt Cured Bering Sea Scallop and Shaved Raw Dry Aged Sirloin*  
*with Herb Relish*  
 \$10

*Brogue Hydroponics Mixed Field Green Salad*  
*with Goat Cheese, Fava Beans, Yellow Beans, Tomato, Cucumber*  
*and Saffron, Honey Vinaigrette*  
 \$8

### Warm

*Carson Nanza "Personal Pizza"*  
*Fresh Tomato, Basil, Roasted Onion, Goat Cheese, and*  
*Mozzarella with Extra Virgin Organic Olive Oil*  
 \$8

*Mac & Cheese*  
*with Sofrito, and Toasted Bread Crumbs*  
 \$5

*Farmer Tom's Roasted Eggplant, and Yogurt Dip*  
*with Fresh Mint, Walnuts, Caramelized Onion, Garlic, and*  
*Grilled Naan*  
 \$7

*Wild Alaskan Shrimp Bisque*  
*with Butter Poached Shrimp and Crème Fraîche*  
 \$8

*"Gordita"*  
*Green Chili Braised Bison Brisket with Roasted Cornmeal Cake,*  
*Tomato Salsa, Crème Fraîche, and Chimichurri*  
 \$9

*Grilled White Stripe Shrimp and Fried Green Tomato*  
*with Tomato Relish and Beurre blanc*  
 \$12

## Chef Cavanaugh and Chef Carson's Summer BBQ Tasting Menu

### 1st Course

*Mac & Cheese*  
*with Tomato Sofrito, and Toasted Bread Crumbs*  
*Pairing ~ Chios Rose of Malbec or Straub's Dark Amber*

### 2nd Course

*Gold Sweet Cherry, Roasted Vidalia Onion, and Arroula Salad*  
*Pairing ~ Manatawny Creek Riesling or Troeg's Sunshine Pils*

### 3rd Course

*Cressbrook Farm Dry Aged Grass Fed Smoked Beef Short Ribs*  
*Sauté of Vidalia Onions, Zucchini, and Sun gold Tomatoes with Fried Potatoes, Chimichurri Sauce*  
*Pairing ~ Chaddsford Merlot or Victory Scarlet Fire*

### 4th Course

*Clafouti*  
*Local Rainier, and Dark Sweet Cherry Tart*  
*Dios Baco Cream Sherry or Smith Woodhouse Port or Manatawny Creek Honey Wine*

## Large Plates

*"Gordita"*  
*Green Chili Braised Bison Brisket with Roasted Cornmeal Cakes, Tomato Salsa, Crème Fraîche, Avocado Puree, and Chimichurri*  
 \$18

*Black Tamworth Pork Confit*  
*with Yellow Bean, Roasted Corn, Fava Bean, and Smoked Ham Hock Broth*  
 \$28

*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*  
*Sauté of Vidalia Onions, Julienne Zucchini, and Sun gold Tomatoes with Chimichurri, Avocado Puree*  
 \$34

*Grilled Roadside Chicken*  
*Boneless Half Bird with a Blend of Black Forbidden Rice, Yellow Beans, Tasso, Chorizo Sausage, and Chimichurri Sauce*  
 \$25

*Cressbrook Farms Grass Fed Dry Aged Bistro Steak*  
*Sauté of Roasted Vidalia Onions, Julienne Zucchini, and Sun gold Tomatoes with Chimichurri, Avocado Puree*  
 \$24

*The Mighty Love Loaf*  
*JJJ's Trinity of Ground Pork, Bison, and Beef Meat Loaf with Roasted Beets, Zucchini, and Reduction Sauce*  
 \$18

*Pan Seared Wild Alaskan Scallops*  
*with Farmer Tom's Heirloom Tomatoes, Roasted Torpedo Onions and Fresh Herb Relish*  
 \$32

*Fried Soft Shell Crabs*  
*with Farmer Tom's "Long Board in the Curves" Sweet Pepper Slaw and Brown Butter*  
 \$22 or \$34