

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 Arrouca 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