

farmers market

Strawberry Brie Salad

Strawberries, spinach, brie, almonds, tossed in a white wine vinaigrette

Classic Caesar Salad

Garlic croutons, Parmigiano-Reggiano

Spicy Kale, Quinoa & Black Bean Salad

Quinoa, kale, corn, red onion, black beans, spicy cilantro dressing

Mesclun & Hominy Salad

Carrots, fresh dill, cherry Dijon balsamic vinaigrette

Seasonal Market Fresh Fruit

action

Fajitas

Chicken and beef, peppers, onions, queso fresco, Chihuahua cheese, tortillas, cilantro, lime wedges

sweets

Chocolate Cake with Peanut Butter Frosting

Chantilly cream, chocolate sauce

Enjoy the flavors
of the season!

Chef Mark Mabry

bounty

Balsamic Garlic Glazed Pork Loin

Garlic sauce, roasted potatoes, parsley

Barbecue Chicken

Mango salsa, cilantro, citrus chipotle barbeque sauce

Broccoli and Cheddar

Garlic, creamy cheddar cheese sauce

carvery

Achiote Sirloin

Red wine demi, horseradish cream

land

Italian Style Roasted Potatoes

Parsley, red pepper flakes, Parmesan cheese

Creamy Garlic Rice

Green onions, red peppers

Roasted Bistro Vegetable

Squash, zucchini, red onions

charcuterie

Spicy Taco Casserole

Salsa, sour cream

Assorted Salumi

Local & Regional Artisan Cheeses

Assorted Antipasti

Marinated mushrooms, fire roasted peppers, country olives

Assorted Crostini's & Spreads

Fresh artisan bread, hummus, honey, country jam