

farmers market

Strawberry Spinach Salad

Almonds, sesame seeds, peaches, champagne vinaigrette

Classic Caesar Salad

Garlic croutons, Parmigiano-Reggiano

Kale & Butternut Squash Salad

Barley, cranberries, bourbon honey vinaigrette

Roasted Broccoli & Barley Salad

Mushrooms, onions, goat cheese, white balsamic vinaigrette

Seasonal Market Fresh Fruit

action

Baked Potato Bar

Sour cream, cheddar cheese, bacon, chives

sweets

Turtle Cheesecake

Chantilly cream, strawberry sauce, caramel sauce

bounty

Herb Roasted Chicken

Chicken jus, wilted greens, parsley

Pork Marsala

Roasted tomato, marsala sauce, parsley

Penne Alla Vodka

Parmesan cheese, parsley

carvery

Spice Rubbed Sirloin

Peppercorn demi, horseradish cream, caramelized onion relish

land

Spanish Rice

Salsa roja, parsley

Charred Brussels Sprouts

Roasted peppers, parsley

Bistro Vegetables

Zucchini, squash, cauliflower, broccoli

charcuterie

Spinach & Artichoke Dip

Tortilla chips

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

Enjoy the flavors
of the season!

Chef Mark Mabry