

Dinner Menu - \$33

First Course

Spring Green Salad

*roasted apples, candied walnuts, cider vinaigrette*

Butter lettuce Salad

*Marinated Tomato, Bacon Lardons, Pickled onions, cheese curds, house made ranch*

Sweet potato Soup

*Morita salt, salted crème, olio verde*

Sausage Soup

*Local pig sausage, cheesy crostini*

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Entrée

Pork Shoulder

*BBQ Aioli, Braised Cabbage, Cornbread Pudding*

Market Fish

*Butternut Squash Succotash, Miso Buerre Blanc*

4oz Filet

*Roasted Fingerling potatoes, oyster mushrooms*

Vegetarian Lasagna

*Marinara, zucchini, oyster mushrooms, Swiss chard, ricotta*

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Dessert

Smoked Crème Brulee

*Brandied Cherries*

Goey Butter cake

*Salted Caramel, Whiskey Ice Cream*