

LUNCH MENU

\$15

FIRST COURSE

Select one of the following:

Emily's Apple Harvest - Field greens, apples, bacon, goat cheese, dried cranberries, candied pecans, balsamic vinaigrette (GF)

Sunchoke Soup - Spinach, lemon garlic gremolata, marcona almonds (V)

SECOND COURSE

Select one of the following:

Shrimp Diablo - Campanelle*, argentine red shrimp, creamy chili pepper arrabiata sauce, green onions, greek yoghurt, served with focaccia

Fried Chicken Sandwich - Cabbage slaw, sweet & smoky aioli, bread & butter pickles, brioche bun, parmesan parsley fries

DINNER MENU

\$33

FIRST COURSE

Select one of the following:

Emily's Apple Harvest - Field greens, apples, bacon, goat cheese, dried cranberries, candied pecans, balsamic vinaigrette (GF)

Sunchoke Soup - Spinach, lemon garlic gremolata, marcona almonds (V)

SECOND COURSE

Select one of the following:

Tandoori Salmon - Cilantro mint chutney, roasted red pepper quinoa, macerated greek yoghurt cucumbers, microgreens (GF)

12 oz Berkshire Pork Chop - Parmesan polenta, butter poached turnips, braised greens, peppercorn mustard glaze

THIRD COURSE

Select one of the following:

Chocolate Banana Cake - Chocolate ganache, hazelnut cream, candied hazelnuts

Beignets - Powdered sugar, rum butter