

Lunch - \$15

First Course

Cup of Soup De Jour - chef's selection of daily soup

Op. Farm Salad - local winter greens, crispy peppered bacon, roasted grape tomatoes, shaved asparagus, Cabot white cheddar, corn bread croutons, rosemary bacon vinaigrette

Crispy Apple Bacon Brussels - Granny smith apples, shaved prosciutto, pistachios sweet apple cider gastrique & housemade hot sauce

Second Course

Peppercorn Havarti Burger - premium beef, spinach, caramelized red onions, Havarti, pork belly, peppercorn egg bun, lemon rosemary aioli

Fried Chicken Muffaletta - buttermilk, battered & deep fried, sweet & spicy pickled olive relish, roasted garlic aioli, melted muenster

Smokey Shrimp and Gouda Grits - Scallion & red chili grits, garlic scented spinach, jumbo Gulf shrimp, sweet chili butter & fresh grated smoked Gouda Cheese

**Add dessert for \$5 option at lunch*

Dinner - \$33

First Course

Cup of Lobster Crab Bisque - rich lobster stock, cream, sherry wine, scallions & fresh herbs poured over lump crab & butter poached lobster

Smoked Pork Belly - smoked & pan-fried crispy, grilled sweet corn bread & apple bourbon butter

Ophelia's Farm Salad - local winter greens, crispy peppered bacon, roasted grape tomatoes, shaved asparagus, Cabot white cheddar, corn bread croutons, rosemary bacon vinaigrette

Second Course

Peppercorn Tenderloin Tips - pan-roasted with a ruby red Kansas Port wine reduction, garlic whipped potatoes, wilted greens & peppered bacon, thyme jus, horseradish mousse & crispy shallots

Pan Roasted Ginger Soy Mahi Mahi and Shrimp - organic rainbow carrots, garlic sesame scented spinach, sweet ginger soy glaze

Seared All-Natural Airline Chicken - seared all-natural marinated chicken breast, Yukon gold potatoes, scallions, buttered french beans & roasted tomatoes, bacon, caper berries, lemon-basil pan sauce

Third Course

Salted Caramel Apple Crumb Cake and Cinnamon Gelato

Goey Butter Cake with Bananas Foster and Peanut Butter Ice Cream

Red Velvet White Chocolate Truffles with Cream Cheese Mousse