

LUNCH MENU

\$15

FIRST COURSE

Soup

Salad

SECOND COURSE

Buttermilk Meatballs- 4 buttermilk beef and Italian sausage meatballs with fresh ragu, mozzarella, parmesan cheese and Farm to Market roll

Grilled Vegetable Salad - Smoked tomato vinaigrette, mixed greens and goat cheese

Spicy BBQ Pork Belly Sandwich - Cheddar cheese, grilled jalapenos, pickles, house made bbq sauce and crispy onions on a Farm to Market bun. Served with chips

DINNER MENU

\$33

FIRST COURSE

Soup

Salad

SECOND COURSE

Braised Pork Belly - Smoked carrot puree, twice baked mashed potato, fried kaile and apple mustard gastrique

Seafood Scampi - Mix of our seafood in spicy butter and wine sauce over grilled Farm to Market bread

Cellentani Pasta and Chicken - Fresh ragu and ricotta cheese

THIRD COURSE

Loaded Brownie - Served with vanilla bean ice cream, chocolate and caramel sauce

Peach Cobbler - Served with vanilla bean ice cream