



Happy New Year 2017!

Salads

Brussel Sprout Salad 10.00

Roasted Brussel Sprouts and squash with crispy Butter's attic ham, tossed with a cranberry-balsamic vinaigrette & shaved Parmesan.

Honey Dell Farm Duck Confit Salad 11.00

Grilled kale, pickled onion, apples, toasted walnuts, & a cherry vinaigrette

Farmer Salad 9.00

Mixed farm greens, farmers' seasonal vegetables, house-cured lardons, sherry-dijon vinaigrette, Windhaven Farms egg, polenta croutons*

Beet Salad 10.00

Arugula, shaved Lomo beef, chestnut crumble, smoked apple, Prairie Tomme cheese, & a smoked apple vinaigrette

Starters

Assorted Local Cheeses 13.00

A selection of four local cheeses by assorted artisans & farms served with seasonal accompaniments & house-made crackers

Bloom Bakery's Bruschetta 7.00

Toasted brioche, brie, pepperonata, arugula, & red wine sorghum reduction

Shrimp & Grits 12.00

Crispy Burgers' attic ham in a white wine butter sauce

Pork Belly 11.00

Served with black eyed peas, carrot strings & apple bourbon sauce

Mad House Oysters (VA) 2.50/each

Served with mignonette cocktail sauce & lemon

Entrees

Ocean Water Farm (hah hah) Seared Scallops* 28.00

Seared in balsamic butter with Golden Rule black pepper bacon, sweet potatoes, leeks & garlic buds

Crawfish Stuffed Weston (MO) Trout 26.00

On Cioppino with mussels, fresh onion, cilantro, jalapeno & topped with charred green onions

Rare Hare Farm's Clay Pot Rabbit 21.00

Turnips, carrots, parsnips, potatoes & covered in puff pastry

Hatfield's 16oz K.C. Strip* 36.00

16 oz. KC Strip with mashed potatoes, onion rings, & smoked mushroom demi

Arrowhead Game & Meats Wild Boar Lasagna 19.00

Served with grilled Bloom Bakery's farm-style bread

Happy Tracks Leg of Lamb 29.00

Apple & sumac braised leg stuffed with sausage, roasted onion polenta, grilled kale & peppers

Simply Foods Roasted Moroccan Cauliflower Steak 18.00

Served with four grain salad, roasted squash, kale & chermoula

Buttonwood Farms Airline Chicken Breast 22.00

Brussel sprouts with white wine cherries, lardons & chicken demi glace served with sweet potato mash

Arrowhead Game & Meats Hanger and Fries* 20.00

Vintage aged hanger steak, bleu cheese butter, salsa verde, & house-cut fries

*May contain raw or undercooked ingredients. Eating raw/undercooked meat, poultry, seafood, or eggs may increase the risk of food-borne illness. We take your food allergies, sensitivities, and preferences seriously. Please notify your server of your severe food allergy or dietary requirements.