

-Salads-

Mixed Greens

Mixed greens, grape tomato, cucumber, red onion, feta cheese, balsamic vin.

Roasted Beet

Arugula, red and golden beets, candied walnuts, goat cheese, lemon vin.

Chianti Poached Pear

Mixed greens, pears poached in red wine, candied walnuts, bleu cheese, white balsamic vin.

Caesar

Romaine, croutons, parmesan cheese, caesar dressing

Pomegranate Citrus

Arugula, shaved fennel, red onion, pomegranate, orange segment, orange juice vin.

Mediterranean

Romaine, fire roasted tomato, red onion, pine nuts, olives, feta cheese, greek dressing

Strawberry Spinach

Baby spinach, strawberries, candied pecans, poppy seed dressing

Kale Superfood

Kale, spinach, cranberries, almonds, sunflower seeds, avocado, poppy seed dressing

Fig and Arugula

Arugula, figs, pistachios, goat cheese, prosciutto, balsamic vin.

-Soups-

White Clam Chowder

cream base, clams, bacon, potatoes

Red Clam Chowder

tomato base, clams, potatoes

Roasted Garlic and Asparagus

asparagus, roasted garlic, touch of cream

Tomato, Fennel, and Crab

Tomatoes, roasted fennel, garlic, Crab, served w/ crostini

Cream of Watercress

Watercress, potatoes, leeks, garlic

Cream of Mushroom

Mushrooms, thyme, shallots, shaved truffle

Farmers Vegetable

Vegetable broth, potatoes, green beans, zucchini, peas, tomatoes

French Onion

Vidalia onions, beef broth, crostini, gruyere cheese

Tuscan White Bean

Cannellini beans, kale, garlic, rosemary, sausage

-Cold Appetizers-

From the Farm

Bruschetta

Tomato, basil, parmesan, served on crostini w/ balsamic glaze

Caprese

Mozzarella, tomato, basil, balsamic glaze

Cheese Board (for table)

Selection of cheeses, fruit, house made crackers

Grilled Watermelon

Watermelon, goat cheese, touch of mint and basil, honey

From the Sea

Crab Salad

Crab, cilantro, avocado, corn, and lime served on house made tortilla

Ahi Tuna

Seared Ahi Tuna, pickled onion, pickled ginger, wasabi cream, soy, cucumber

Smoked Salmon

Smoked salmon, crème fraiche, dill, served on house made cracker

Shrimp Cocktail

Jumbo shrimp, cocktail sauce, lemon aioli

Shrimp in Peapod

Shrimp, garlic and herb mascarpone served in pea pod

-Cold Appetizers-

From the Land

Beef Carpaccio

Filet, extra virgin olive oil, lemon,

Fig wrapped in Prosciutto

Fresh fig, prosciutto, arugula, balsamic glaze

-Hot Appetizers-

From the Farm

Arancini

Deep fried risotto, mozzarella served with tomato sauce

Brie w/ fig

Brie cheese and fig jam served w/ phyllo

Fried goat cheese w/ honey

Fried goat cheese, arugula, drizzled with honey

From the Sea

Crab Cakes

Crab cakes with dill and lemon, served with lemon aioli

Panko Shrimp

Panko breaded shrimp, scallion, soy ginger aioli

Steamed mussels

Mussels, white wine, butter, garlic, served with crostini

-Hot Appetizers-

From the Land

Candied Bacon

Thick cut Bacon candied in brown sugar, accented with black pepper

Orange Glazed Duck

Duck breast glazed in brown sugar, orange, soy. Served on wonton

Lamb Lollipops

Seared lamb ribs served with pomegranate glaze

Brie and Bacon

Grilled cheese bites with brie, bacon, and apricot jam

Filet w/ horseradish

Filet mignon sliced thin, horseradish sauce, served on toast

-Pasta-

(All Pasta is made in house)

Black pepper ribbons w/ short rib

Ribbon pasta, light cream sauce, Braised short rib

Bolognese w/ pappardelle

Pappardelle pasta, beef, pork, san marzano tomatoes, touch of cream

Fettuccini Alfredo w/ Lobster

Fettuccini pasta, alfredo sauce, poached lobster, chives

Gardeners Pasta

Whole wheat spaghetti, zucchini, summer squash, tomato, radish, basil, olive oil, parmesan

Puttanesca

Spaghetti, san marzano tomatoes, olives, capers, garlic

Rabbit Ravioli

Braised rabbit filled ravioli, brown butter, candied walnuts, thyme, parmesan

Seafood Arribbiata

Linguini pasta, scallops, shrimp, clams, mussels, tomatoes, garlic, basil, olive oil

Spaghetti Aiolio

Spaghetti, olive oil, garlic, parmesan, artichoke hearts

Tomato Basil

Spaghetti, san marzano tomatoes, basil, crushed red pepper, olive oil, parmesan

-From the Farm-

(Vegetarian)

Garden Risotto

Risotto with sugar snap peas, carrots, green beans, mushrooms, parmesan, mascarpone

Roasted Beet Quinoa

Quinoa, roasted beets, toasted pine nuts, kale, butternut squash

Soba Noodle w/ Bok choy

Soba noodles, baby bok choy, carrots, edamame, soy

Warm Farro Salad w/ pesto

Farro grains, arugula, pesto, roasted cauliflower, cranberries, pecans

Toasted Gnocchi w/ mushrooms

Sautéed gnocchi, garlic, mushrooms, basil, white wine, parmesan, touch of cream

Vegetable Cassoulet

Leeks, carrots, celery, garlic, thyme, parsley, cannellini beans, garlic breadcrumbs

-From the Land-

Caprese chicken w/ pesto

Grilled chicken, tomato, basil, fresh mozzarella, served with orzo, topped with pine nuts and pesto

Coq au Vin

Chicken stewed with red wine, pearl onions, mushrooms, herbs, served with roasted fingerling potatoes

Rosemary Chicken

Roasted bone in chicken breast with garlic and rosemary, served with parmesan risotto and roasted vegetables

Grilled Pork chop

Bone in chop w/ rosemary, served with Swiss chard, roasted squash, apple chutney

Filet Mignon

Beef tenderloin, redskin potatoes, roasted asparagus, red wine demi glaze

New York strip

Grilled or seared ny strip steak, sautéed mushrooms, served with truffle mashed potatoes, broccolini, red wine reduction

Mint and Cumin Lamb chop

Mint and cumin rubbed lamb chop, served with Moroccan cous cous salad, green beans, yogurt sauce

Porcini encrusted Lamb ribs

Porcini encrusted lamb ribs, served with wild mushroom risotto, roasted rainbow carrots, red wine demi glaze

-From the Sea-

Filet of Sole stuffed w/ crab

Filet of sole, crab and cracker stuffing, light dill cream sauce, served with wild rice and ribbons of zucchini

Honey Balsamic Salmon

Salmon glazed in honey and balsamic, roasted red and golden beets, farro grain

Swordfish

Grilled or pan seared, served with vegetable risotto, champagne vinaigrette

Roasted Sea Bass

Roasted Sea Bass or Sablefish, fingerling potatoes, asparagus, grape tomatoes, served with dill beurre blanc sauce

Scallops

Scallops seasoned with rosemary and sweet citrus, served with Israeli cous cous, corn, grape tomato, edamame, and bacon in a light cream sauce

Soy Ginger Salmon

Soy ginger Salmon, Baby bok choy, quinoa, sesame seeds

Shrimp and Chorizo Paella (serves 2 – 3)

Shrimp, chorizo, bomba rice, white wine, herbs, onion, garlic, saffron

-On the Side-

Asparagus

Asparagus sautéed with garlic, rosemary, and lemon

Brussel Sprouts

Sautéed with butter, lemon, garlic, bacon, walnuts, cranberries

Lobster mac and cheese

Lobster, orchetti pasta, cheese sauce

Redskin mashed potatoes

Red skin potatoes, garlic, butter, sour cream, scallions

Roasted carrots

Baby farmers carrots, olive oil, garlic, parsley, balsamic

Roasted cauliflower

Cauliflower florets, chili's, soy, brown sugar

Roasted fingerling potatoes

Fingerling potatoes, butter, parsley, scallions

Sautéed Greens

Swiss chard, baby bok choy, Napa cabbage Chinese broccoli

Vegetable Risotto

Risotto with rainbow carrots, peas, green beans, zucchini, parmesan