



-PLATED DINNER MENU-

-SALADS-

Mixed Green

*Mixed greens, heirloom tomatoes, cucumber, red onion, feta cheese,
Balsamic vinaigrette*

Caesar

Romaine lettuce, croutons, grape tomato, shaved parmesan, Caesar dressing

Roasted Beet

Arugula, red and golden beets, candied walnuts, goat cheese, lemon vinaigrette

Chianti Poached Pear

*Mixed greens, pears poached in Chianti wine, candied walnuts, bleu cheese,
White balsamic vinaigrette*

Mediterranean

Romaine lettuce, tomato, red onion, pine nuts, olives, feta cheese, Greek dressing

Pomegranate Citrus

*Arugula, shaved fennel, red onion, pomegranate, orange segments,
Orange juice vinaigrette*

Strawberry Spinach

Baby spinach, strawberries, candied pecans, poppy seed dressing

Fig and Arugula

Arugula, figs, pistachio, goat cheese, prosciutto, balsamic vinaigrette

Greens Salad

*Butter lettuce, green olives, chives, crispy panko, shaved manchego cheese
Apple cider vinaigrette*

-SOUPS-

White Clam Chowder

Classic New England white chowder with local clams, bacon, and potatoes

Red Clam Chowder

Manhattan chowder with a tomato base, local clams, and potatoes

Roasted Garlic & Asparagus

Asparagus and roasted garlic with touch of cream

Tomato, Fennel, & Crab

Tomatoes, roasted fennel, garlic, and lump crab served with crostini

Cream of Watercress

Watercress, potatoes, leeks, and garlic finished with cream

Cream of Mushroom

Mushrooms, thyme, and shallots finished with cream and shaved truffle

Farmers Vegetable

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

French Onion

Vidalia onions, beef broth, crostini, and melted gruyere cheese

Tuscan White Bean

Cannellini beans, kale, garlic, rosemary, and sausage

-MAIN COURSE-

-Pasta-

Ribbons with Short Rib

*Ribbon pasta in a light cream sauce topped with braised short rib and
Finished with fresh cracked black pepper*

Bolognese

Pappardelle pasta, beef, pork, San Marzano tomatoes, parmesan, touch of cream

Fettuccini Alfredo with Lobster

*Fettuccini pasta, Alfredo sauce, butter poached lobster, and chives
(Can be served without lobster)*

Gardeners Pasta

*Whole wheat spaghetti, zucchini, summer squash, grape tomato, radish,
Olive oil and parmesan*

Puttanesca

Spaghetti, San Marzano tomatoes, olives, capers, and garlic

Seafood Arribbiata

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

Tomato Basil

*Spaghetti, San Marzano tomatoes, basil, crushed red pepper, olive oil, parmesan
(Can be served with house made meatballs or sausage)*

Toasted Gnocchi with Mushrooms

*Gnocchi sautéed with garlic, mushrooms, basil, white wine and parmesan,
In a light cream sauce*

-From the Farm-

Garden Risotto

Risotto with seasonal vegetables including asparagus, sugar snap peas, carrots, zucchini, and mushrooms, finished with aged parmesan cheese

Grilled Cauliflower*

*Grilled marinated cauliflower with roasted baby potatoes and seasonal greens
Topped with house made white wine reduction sauce*

“Chicken Fried” Cauliflower

*“Chicken fried” cauliflower served with roasted local potatoes and seasonal greens,
Topped with house made country style gravy*

Roasted Beet Quinoa*

Tri color quinoa, roasted beets, sunflower seeds, kale, and butternut squash

Soba Noodle with Vegetables*

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

Toasted Gnocchi with Mushrooms

*Gnocchi sautéed with garlic, mushrooms, basil, white wine and parmesan,
In a light cream sauce*

Chickpea and Tomato Curry*

Curried chickpeas and Baby potatoes with coconut milk, basil, garlic, and sweet cherry tomatoes. Served with basmati rice, naan bread and lime wedges

Thai Vegetable Curry*

*Red Thai curry with bell peppers, bamboo shoots, carrots, ginger, and baby kale
Served with coconut rice*

Spicy Peanut Sesame Zoodles w/ Crispy Tofu*

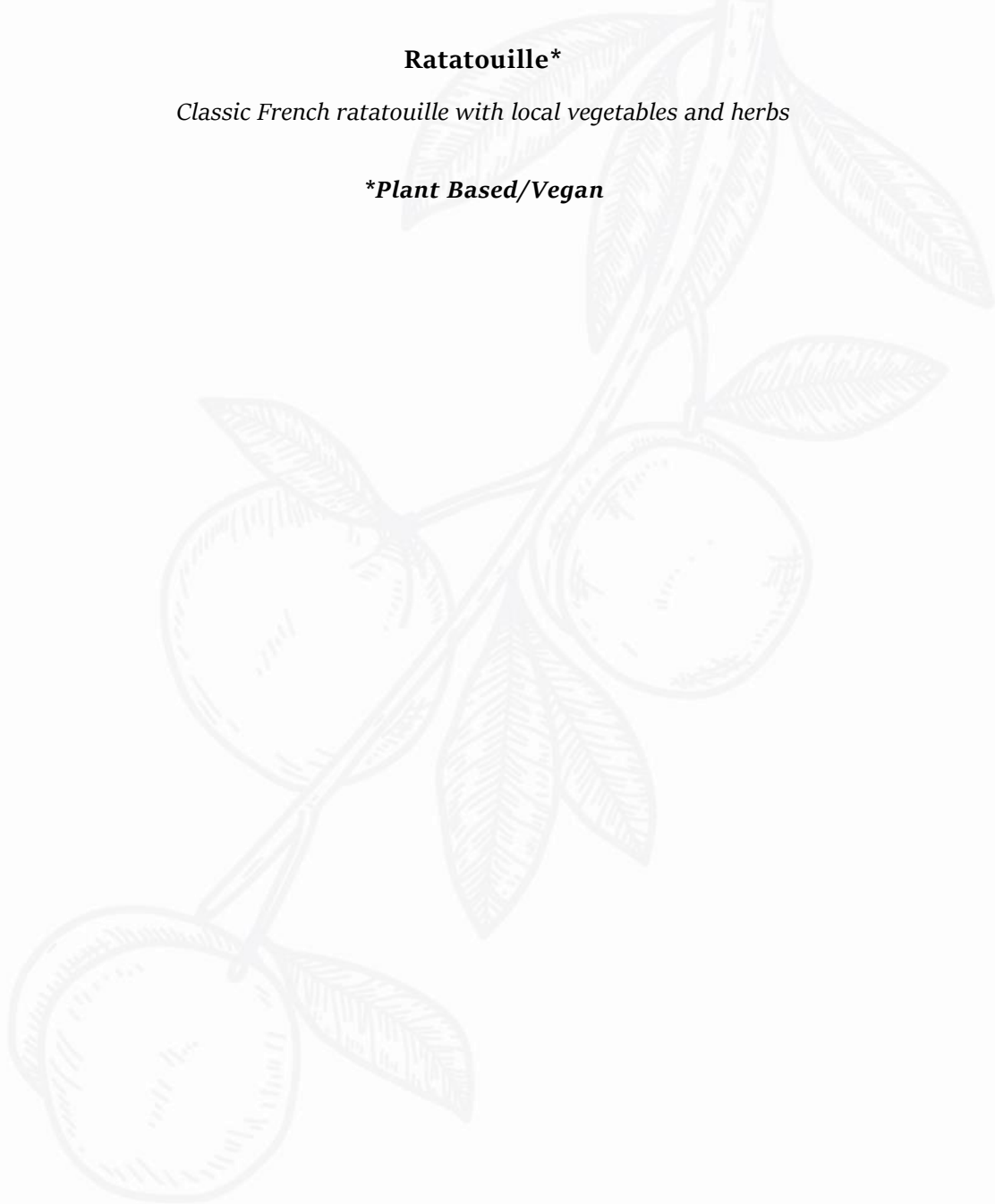
Zucchini noodles in a creamy peanut chili sauce

Topped with crispy tofu, green onions, and sesame seeds

Ratatouille*

Classic French ratatouille with local vegetables and herbs

***Plant Based/Vegan**



-From the Land-

Caprese Chicken

Grilled chicken breast, sliced heirloom tomato, fresh mozzarella, and basil

Served with Orzo pasta, topped with house made basil and balsamic glaze

Herb Roasted Chicken

Roasted herb crusted chicken breast, parmesan risotto, and roasted farmers' carrots

Topped with white wine gravy and local microgreens

Chicken Fricassee

Seared chicken thighs in a creamy white wine mushroom sauce with fresh herbs

Served with mashed potatoes and haricot verts

Fried Chicken

Classic fried chicken with your choice of breast or thigh and drumstick or wings

Served with mashed potatoes, gravy, and collard greens

Roasted Pork & Apples

Seared and roasted pork loin served with roasted carrots and baby potatoes

Topped with caramelized onions & apples and an apple cider glaze

Bone in Pork Chops

Bone in heritage pork chop grilled and served with broccolini and roasted baby potatoes

Topped with a creamy garlic herb sauce

Salt & Pepper Ribeye

Grilled grass fed ribeye rubbed with sea salt and crushed black pepper

Served with roasted baby potatoes and broccoli.

Topped with a red wine reduction sauce

Steak au Poivre

Your choice of Ribeye, NY strip, or filet served with mashed potatoes and asparagus

Topped with a creamy peppercorn sauce

Steak & Wild Mushrooms

Your choice of Ribeye, NY Strip, or filet with sautéed wild mushrooms

Served with mashed potatoes and haricot verts

Topped with a brandy cream sauce

Filet Mignon

Beef tenderloin, roasted fingerling potatoes, asparagus, and red wine demi-glace

Porcini Lamb Rib Chops

Grilled lamb ribs seasoned with dried porcini mushroom and rosemary, Served with wild

mushroom risotto, roasted rainbow carrots, and mushroom demi-glace

-From the Sea-

Ahi Tuna

Sesame crusted seared Ahi tuna with soy glaze, pickled ginger, and wasabi crème

Served with baby bok choy and white rice

Topped with scallions, fried wontons, and local microgreens

Halibut & Roasted Tomatoes

Seared halibut filets with roasted cherry tomatoes, garlic, and onion

Served with broccoli and roasted baby potatoes

Crispy Fish with Pickled Vegetables

Panko breaded haddock fried with pickled vegetables

Served with rice pilaf and a sweet & spicy chili sauce

Filet of Sole Stuffed with Crab

Filet of sole, crab and Ritz cracker stuffing, topped with dill cream sauce,

Served with wild rice pilaf and zucchini

Prosciutto Wrapped Cod

Prosciutto wrapped cod loin served with roasted baby potatoes and haricot verts

Topped with a lemon beurre-blanc sauce

Grilled Swordfish w/ Mango Salsa

Grilled swordfish served with vegetable risotto

Topped with house made mango salsa, herbed butter, and local microgreens

Honey Balsamic Salmon

Salmon filet with a honey balsamic glaze

Served with roasted red and golden beets and wild rice pilaf

Soy Ginger Salmon

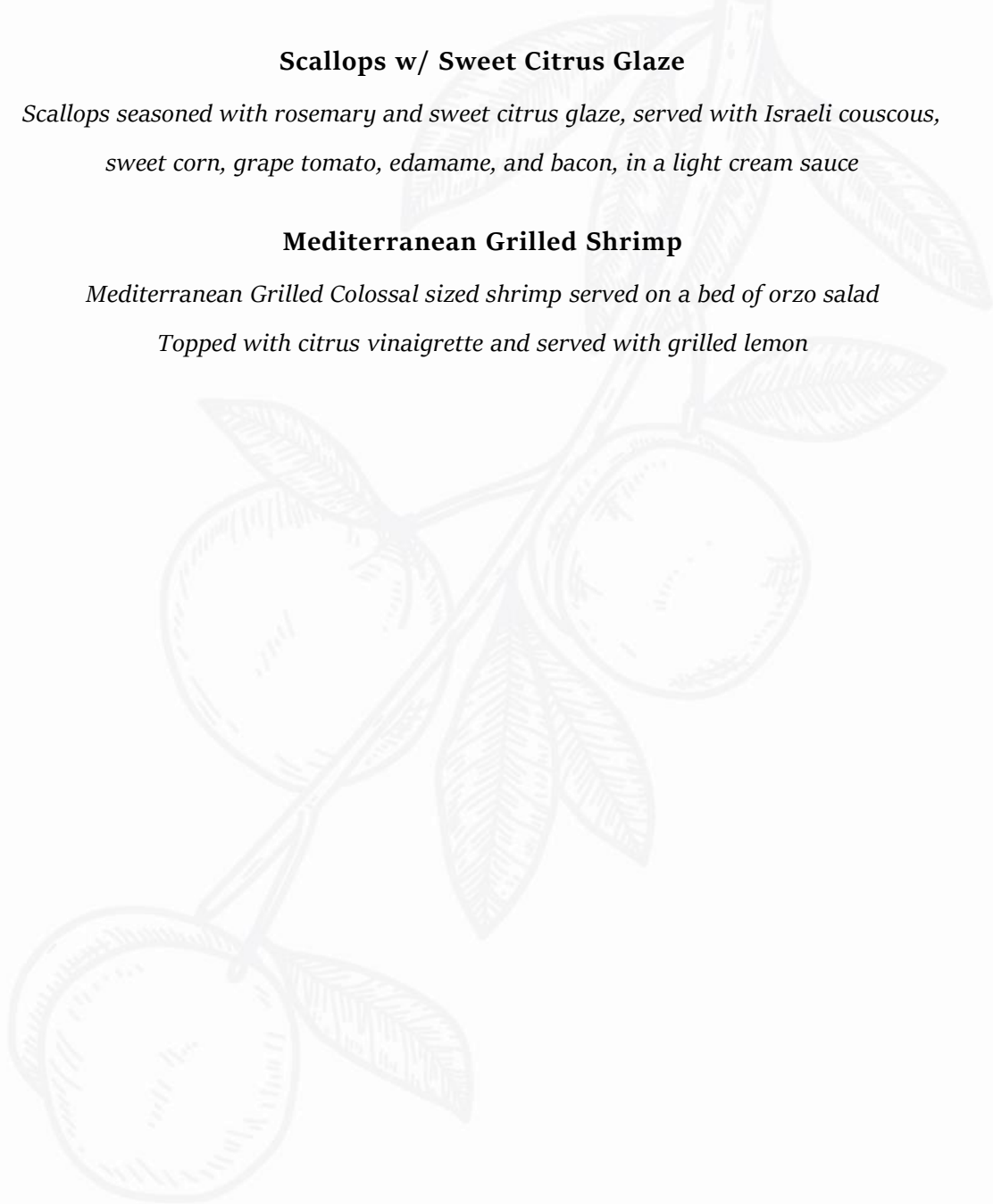
*Soy ginger salmon, Served with baby bok choy and white rice
Topped with soy glaze, sesame seeds, scallions, and local microgreens*

Scallops w/ Sweet Citrus Glaze

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

Mediterranean Grilled Shrimp

*Mediterranean Grilled Colossal sized shrimp served on a bed of orzo salad
Topped with citrus vinaigrette and served with grilled lemon*



-Surf & Turf-

Petit Filet w/ Butter Poached Lobster

Petit filet, roasted fingerling potatoes, asparagus, and red wine demi glaze.

Served with butter poached lobster tail

NY Strip w/ Crab Cake

Grilled NY Strip steak, redskin mashed potatoes, haricot verts, and sautéed mushrooms.

Served with a lemon crème topped crab cake

Steak & Shrimp

Your choice of ribeye, NY strip, or filet topped with jumbo grilled shrimp

Served with mashed potatoes, asparagus, and creamy peppercorn sauce