



-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-**

### **New England Clam Chowder**

*Classic New England white chowder with local clams, bacon, 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 pasta with seasonal vegetables, 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, wild mushrooms, basil, white wine and parmesan,  
In a light cream sauce*

## **-From the Farm-**

*(Vegan or Vegetarian)*

### **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*

### **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*

### **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*

## **-From the Land-**

### **Caprese Chicken**

*Pesto marinated grilled chicken breast, sliced heirloom tomato, fresh mozzarella, and basil*

*Served with Orzo pasta, topped with balsamic glaze and local microgreens*

### **Herb Roasted Chicken**

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

*Topped with white wine gravy and local microgreens*

### **Chicken Fricassee**

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

*Served with mashed potatoes and haricot verts*

### **Roasted Pork & Apples**

*Searched 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*

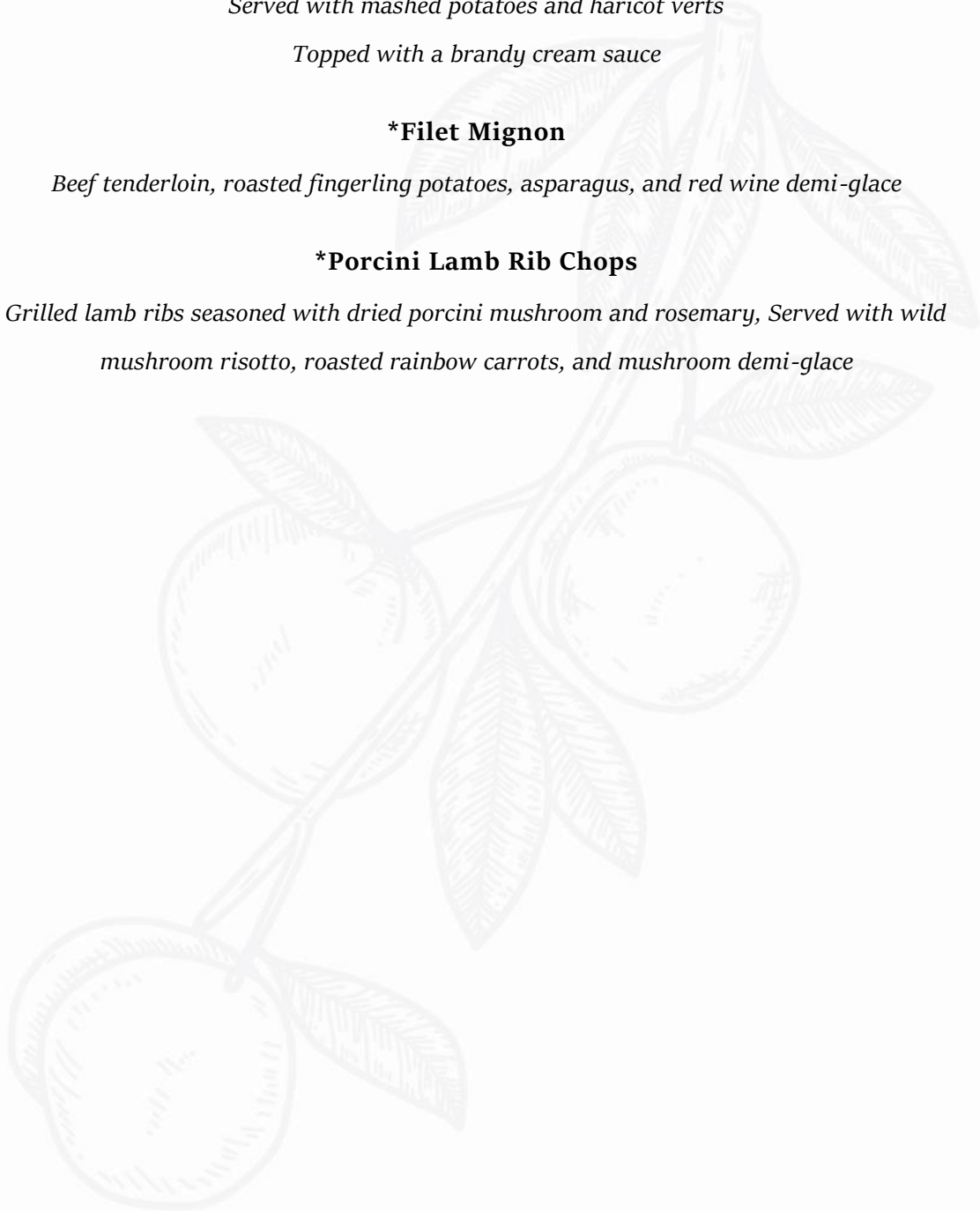
*Topped with a brandy cream sauce*

## **\*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**

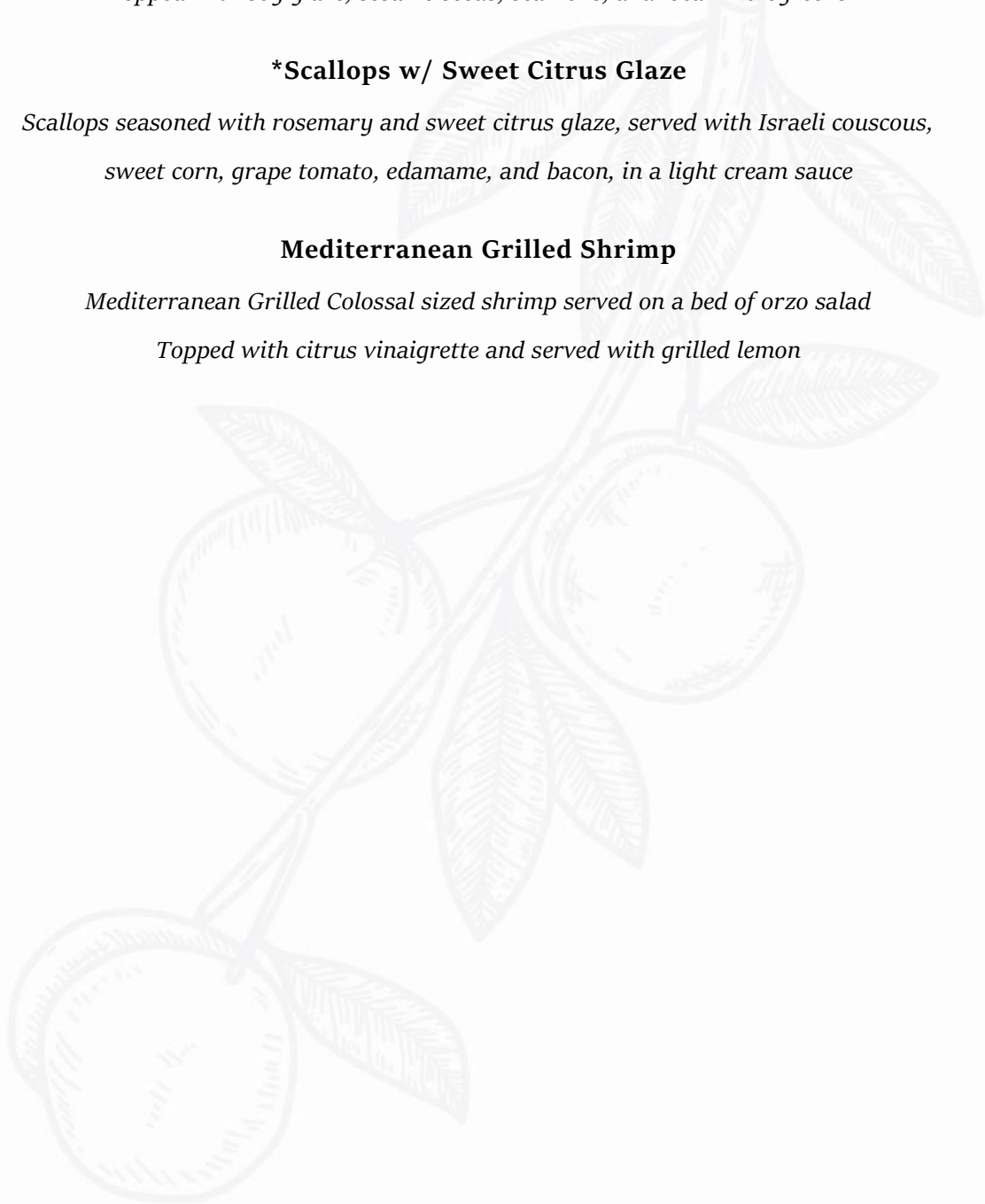
*Soy ginger salmon, Served with baby bok choy and white rice  
Topped with soy glaze, sesame seeds, scallions, and local microgreens*

### **\*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*

*(Premium Entrees marked with \*)*