



-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

-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,
Finished with a 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)*

-From the Farm-

Garden Risotto

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

Grilled Cauliflower*

Grilled marinated cauliflower with roasted baby potatoes and seasonal greens

Topped with house made honey (or agave) balsamic glaze

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

***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*

Rosemary Chicken

*Roasted chicken breast with rosemary and garlic, Served with parmesan risotto,
gourmet baby carrots, and white wine gravy*

Grilled Pork Chop

*Locally raised pork, caramelized onions and apples, apple cider glaze
Served with sautéed greens and roasted fingerling potatoes*

Salt & Pepper Ribeye

*Grilled grass fed ribeye rubbed with sea salt and crushed black pepper
Served with roasted baby potatoes and grilled broccoli*

NY Strip

*Grilled NY strip steak topped with sautéed mushrooms,
Served with baby redskin mashed potatoes, and haricot verts*

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-

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 baby red potatoes and spinach,
Topped with 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 glazed in honey and balsamic, Served with roasted red and golden
beets and farro grain*

Soy Ginger Salmon

*Soy ginger salmon, Served with baby bok choy and quinoa,
Topped with soy glaze and black and white sesame seeds*

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*

-Surf & Turf-

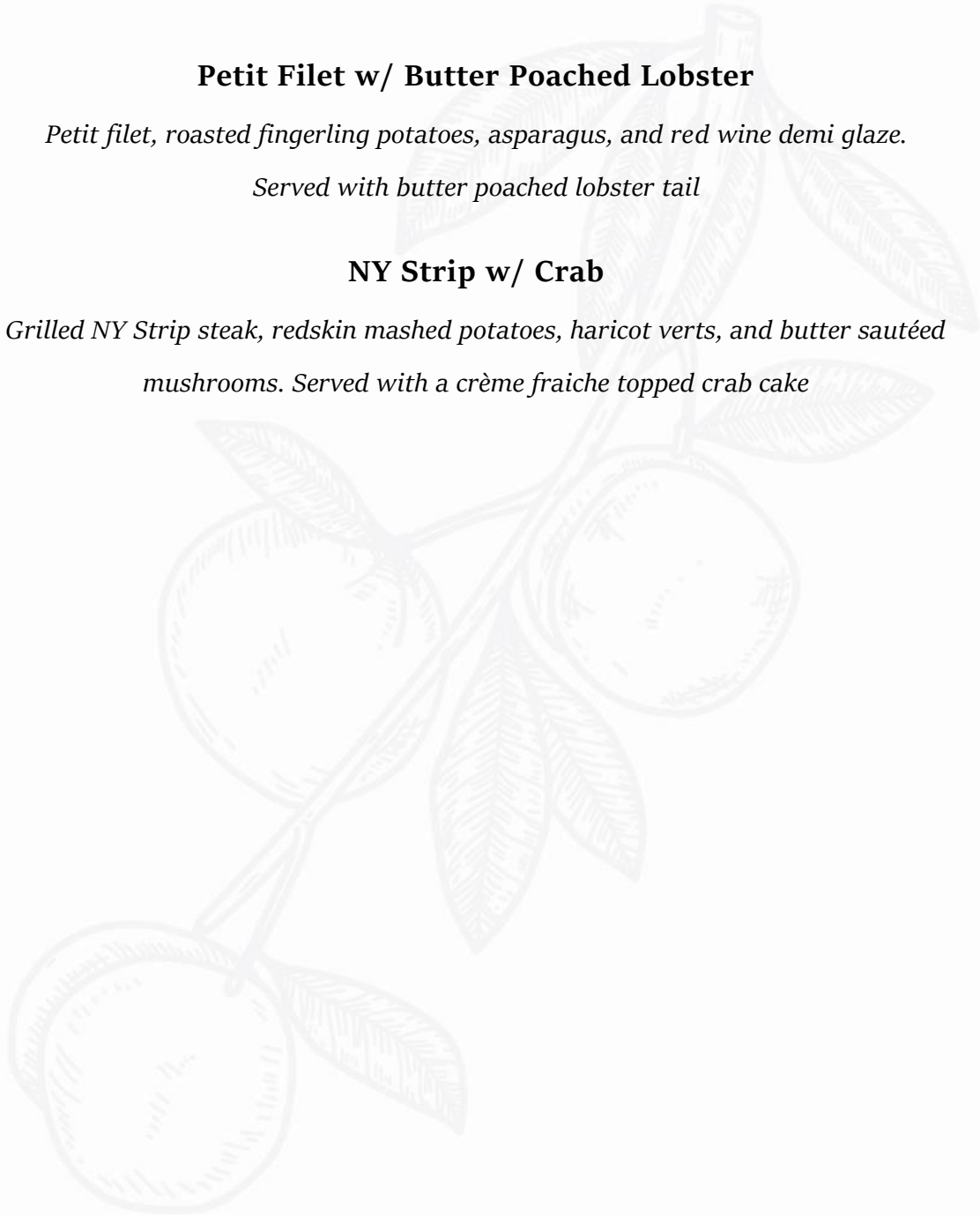
Petit Filet w/ Butter Poached Lobster

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

Served with butter poached lobster tail

NY Strip w/ Crab

Grilled NY Strip steak, redskin mashed potatoes, haricot verts, and butter sautéed mushrooms. Served with a crème fraiche topped crab cake



-DESSERT-

Tiramisu

Classic Italian Dessert with espresso, mascarpone cream, and shaved chocolate

Mixed Berry Pavlova

*A light and crisp meringue shell filled with Chantilly whipped cream and
Mixed berries, topped with strawberry coulis*

Chocolate Mousse

*Chocolate mousse served in a brandy snap basket,
Served with mixed berry coulis or a coffee crème anglaise*

Cheesecake

*Classic cheesecake served with fresh strawberries, and whipped cream,
Topped with mixed berry coulis*