

Farmhouse Menu

S T A R T E R

Cheese n' Charcuterie- 2 cheeses, 2 meats, crackers, jams, honey, mustard, accoutrements

Hors d' Oeuvres

- *Chorizo Street Corn Cups- smoked paprika crema, queso fresco**
- *KFC Cauliflower Bites- white truffle ranch**
- *Blistered Shishitos Kung Pao Cups- radish, wild mushrooms, carrot, scallion, peanuts**
- *Korean Fried Chicken Bites- sticky sauce, white truffle ranch**
- *Baked Oysters Rockefeller- bacon crumb, anise**

Salad Course

- *Massaged Kale Salad- pomegranate, goat cheese, sunflower seeds, fried pumpernickel, pickled shallots, poppy seed vinaigrette**
- *Watermelon n' Tomato Salad- cherry tomatoes, watermelon, arugula, farro crunch, pepitas, aged gouda, sweet herb vinaigrette**

Mains

- *Domestic Grass Fed Hanger Steak- romesco, charred sour dough**
- *Roasted Arnold Palmer Chicken- lemon, rosemary, sea salt, gremolata**
- *Chipotle Marinated Outside Skirt Steak- grilled avocado, pickled red onion, queso fresco, charred lime**
- *Chili Fennel Spiced Redfish- citrus Beurre Blanc**
- *Cioppino- shrimp, mussels, calamari, clams, chorizo, caramelized fennel, roasted garlic, tomato n' sweet herb broth, charred bread**

Sides

- *Cauliflower n' Potato Gratin- sage, gruyere, parmesan crumb**
- *Grilled Summer Squash- tonnato aioli, pecorino, gremolata**
- *Roasted Fingerling Potatoes- red chimichurri, shallots, grana**
- *Grilled Asparagus- green garlic chimichurri, chive crumb**
- *Hunter Style Fregola Sarda- toasted Israeli cous-cous, wild mushrooms, peppers, onions, tomato, garlic, spinach**