

Organic Farmer's Table

Restaurant And Cafe

DINNER MENU

MUSHROOM BISQUE .8 GF,V

Truffle, Sherry Marinated Cherries, Black Pepper, Plant Based Crema

KALE AND SPINACH SALAD .12 GF,V

Sun Dried Tomato, Gorgonzola, Croutons, Walnuts, Garlic-Dijon Dressing

APPLE CAPRESE .13 GF

Buffalo Mozzarella, EVOO, Tahitian Vanilla Balsamic Reduction, Fresh Mint and Basil

CHARCUTERIE BOARD .22

Local Market Meats and Bruleed Goat Cheese
Olives, Caperberries, Grain Mustard, Roasted Garlic, Peach Chutney, Fresh Bread

BEEF CARPACCIO .15 GF,V

Butternut Puree, Green Apple, Grain Mustard, Arugula, Black Truffle Oil, Candied Pumpkin Seeds, Basil

CHILLED SHRIMP MARTINI .14 GF

Fire Roasted Peppers, Bloody Mary Cocktail Sauce, Pickled Red Onion, Caperberry

FLATBREAD .17

(Gluten Free Cauliflower Crust .4)
Butternut Puree, Onion Jam, Figs, Goat Cheese, Basil, Sprouts

PORTOBELLO MUSHROOM STEAK .19 GF,V

Poached in Mushroom Au Jus, Charred Onion, Roast Garlic-Marsala Potato & Brussel Sprout Hash

BEEF RAVIOLI .25

Stuffed with Butternut Squash, Amaretto & Nutmeg.
Orange-Sage Butter Sauce, Spinach, Parmesan, Pumpkin Seeds

SCALLOP AND SHRIMP RISOTTO .36

Sweet Pea and Lemon Zest, Asiago, Chive

ROASTED STATLER CHICKEN BREAST .28 GF

Roasted Potatoes, Brussel Sprouts, Garlic-Lemon Au Jus

CRISPY DUCK CONFIT .39 GF

Eggplant-Zucchini-Tomato Ragu, Polenta, Fresh Herb Plant Based Crema

SLOW BRAISED SHORT RIBS .42

Mushroom Au Jus, Potato Gnocchi, Caramelized Onion, Green Peas, Butternut Plant Based Bechamel, Sage



GF: GLUTEN FREE
V : VEGAN

