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*Farmer's fable* 

MUSHROOM BISQUE 10 GF.V Sherry Marinated Cherries, Plant-Based Crema

BRUSCHETTA 9 Toasted Bread, Cherry Tomatoes, Basil Pesto, EVOO. Shaved Parmesan. Balsamic Drizzle

13 GF APPLE CAPRESE Arugula, Mixed Greens, Buffalo Mozzarella, EVOO, Balsamic, Fresh Mint & Basil

KALE CAESAR 14 Kale & Mixed Greens, Pickled Onions, Parmesan Cheese, GF Croutons, Avocado Caesar Dressing

SPREAD BOARD 22 Citrus Beet Hummus with Goat Cheese, Smoky Mushroom Baba Ganoush, Kalamata Caper Tapenade, Grilled Marinated Peppers with House Crostini.

BEET CARPACCIO Roasted Beets, Butternut Puree, Green Apple, Grain Mustard, Arugula, Black Truffle Oil, Candied Pumpkin Seeds, Basil

16 GF. V

## CHILLED SHRIMP MARTINI 14 GF

Bloody Mary Cocktail Sauce, Pickled Red Onion, Caperberry

atbreads

17

FARMER'S Butternut Purce, Onion Jam, Figs, Goat Cheese, Basil, Sprouts

CAPRESE 18 Buffalo Mozzarella, Fresh Tomatoes, **Basil**. Pesto Drizzle

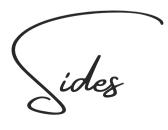
BRIE, GRAPE & CHICKEN 21 Chicken, Brie, Red Grapes, Pea Puree, **Balsamic Drizzle**, Sprouts

VEGAN EIESTA 21 Spicy Vegan Sausage, Vegan Cheese, Avocado, Red Pepper, Green Onion

## SHORT RIBS 21

Short Ribs, Horseradish Cream, Parmesan, Swiss, Red Onion, Sprouts

## **Gluten Free Cauliflower Crust - Add 3.5**



<b>Roasted Potatoes</b>	5
Brussel Sprouts	6
<b>Roasted Broccoli</b>	6
<b>Roasted Carrots</b>	6

Gluten Free - GF Vegan - V

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PORTOBELLO MUSHROOM STEAK Charred Onion, Marsala Mushroom Demi, Potatoes and Brussel Sprouts	19 GF, V
GARDEN LASAGNA Zucchini, Mushroom, Cherry tomatoes, Spinach, Marinara, Vegan Cheese	19 GF, V
STUFFED BELL PEPPER Chorizo Vegan Rice, House Vegetables, Vegan Cheese, Avocado, Summer Mole Roasted Potatoes.	17 GF, V e Sauce,
PLANT BASED BURGER Beet, Pea & Mushroom Homemade Patty, Avocado, Tomato, Sprouts, Pickled Vegan Dijonaise, Roasted Potatoes.	<b>20 V</b> Onion,
ANGUS BURGER Cheddar, Onion jam, Tomato, House Sauce, Roasted Potatoes	21
FILET MIGNON – 6 OZ Potato Pea Puree, Vegetable Slaw, Pomegranate Port Wine Reduction	39 GF
ROASTED STATLER CHICKEN BREAST Roasted Potatoes, Brussel Sprouts, Basil Beurre Blanc	28 GF
BEET RAVIOLI Stuffed with Butternut Squash, Amaretto & Nutmeg, Orange Basil Butter Sa Parmesan, Sauteed Spinach	<b>25</b> uce,
MUSHROOM & PEA RISOTTO Mushroom, Petite Peas, Aged Parmesan Cheese	29 GF
SCALLOP & SHRIMP RISOTTO Sweat Pea & Lemon Zest, Asiago, Seafood Demi	36 GF
GNOCCHI PESTO Homemade Gnocchi & Homemade Creamy Basil Pesto	26
SLOW BRAISED SHORT RIBS GNOCCHI Homemade Gnocchi, Mushroom au Jus, Caramelized Onion, Butternut Becha	<b>39</b> mel. Sweet

Homemade Gnocchi, Mushroom au Jus, Caramelized Onion, Butternut Bechamel, Sweet Peas, Basil