

Organic Farmer's Table

DINNER MENU

Starters

Flatbreads

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

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

APPLE CAPRESE **13 GF**
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
Crostoni.

BEEF CARPACCIO **16 GF, V**
Roasted Beets, Butternut Puree, Green Apple,
Grain Mustard, Arugula, Black Truffle Oil,
Candied Pumpkin Seeds, Basil

CHILLED SHRIMP MARTINI **14 GF**
Bloody Mary Cocktail Sauce, Pickled Red Onion,
Caperberry

FARMER'S **17**
Butternut Puree, 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 FIESTA **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

Sides

Roasted Potatoes **5**
Brussel Sprouts **6**
Roasted Broccoli **6**
Roasted Carrots **6**

Gluten Free - GF Vegan - V

Main Courses

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