



Fall and Winter Dinner Menu

Slow Roasted Brisket and Kale served over Mashed Potatoes
Romaine and Wild Green Salad (choice of house made dressings)

Roasted Pears

Fresh Baked Focaccia Bread

\$25.50 pp - 50

\$27.50 pp - 25

Rigatoni Pasta w/Braised Short Ribs
Wild Green Salad w/Pears, Blue Cheese and Candied Walnuts dressed
w/Champagne Vinaigrette

Fresh Baked Focaccia Bread

\$23.50 pp - 50

\$26.50 pp - 25

Rib Eye Roast

Shrimp Louie with house-made Thousand Island or Choice of Salad

Roasted Vegetables

House-Made Applesauce

\$28.50 pp - 50

\$32.50 pp - 25

Roasted Vegetable Lasagna

Wild Green Salad w/Local Apples, Blue Cheese and Candied Walnuts
w/Champagne Vinaigrette

Fresh Baked Focaccia Bread

\$17.50 pp - 50

\$21.50 pp - 25

Desserts: \$6.00 per person

Banana's Foster Crepes

Chocolate Torte w Raspberry Sauce

Warm Old Fashioned Bread Pudding Apple Crisp with Local Apples

Gingerbread w/Whipped Cream and Candied Ginger

Basket of Fresh Baked Cookies and Bars placed at each table -\$3.00 per
person

Iced Tea, Iced Water included with dinner/ Coffee add \$1 per cup

Menu price includes quality white compostable paper goods, clear acrylic full sized flatware, "greenware" glasses, and oversized white paper napkins
China/Flatware/Glassware available \$.50 per piece plus delivery