



Friday, May 28, 2010

Farmer's Board

Served with Pickles, Meaux Mustard, and Crostini

Rillette de Tete: Pork, Garden Chive
Saucisson Sec: Basque Style
Coppa: Cured Pork Loin
Each--\$4

Pate de Campagne: Pork, Veal, Chicken Liver
Speck: Sweet, Smokey Spice
Corned Beef Heart
Full Board--\$20

From the Fields

Heirloom Tomato Gazpacho: Garden Chive Blossoms
8
SugarToad Lettuce Blend: Fresh Goat Cheese, Pinky's Pickles
8
Rink's Little Gem Romaine: Radishes, Duck Cracklin', Buttermilk Dressing
8
Yukon Gold Potato Gnocchi: Smoked Chicken, Caramelized Onions, Green Garlic
8
Asparagus Salad: Miner's Lettuce, Brioche Croutons, Poached Farm Egg, Mustard Vinaigrette
9
Roasted Beet Salad: Vicki's Strawberries, Walnuts, Sunflower Sprouts, Sherry Vinaigrette
8
Broccoli: Toasted Hazelnuts, Smoked Morel Cream, Crispy Egg
9

Domestic Artisan Cheeses

Served with a Selection of Accoutrements

Nancy's Camembert: NY, Sheep and Cow's Milk
Hoja Santa: TX, Goat's Milk
VT Butter and Cheese Cremont: VT, Goat and Cow's Milk
Zingerman's Bridgewater: MI, Cow's Milk
WSDC Dante: WI, Sheep's Milk
Fayette Creamery's Little Darling: WI, Cow's Milk
Each--\$4

Milton Creamery's Prairie Breeze: IA, Cow's Milk
Marieke Gouda: WI, Cow's Milk
Jasper Hill Farm Winnimere: VT, Raw Cow's Milk
Capriole Mont St. Francis: IN, Goat's Milk
Carr Valley Billy Blue: WI, Goat's Milk
Rogue Creamery Crater Lake Blue: OR, Cow's Milk
Slab--\$40

Board--\$15

From the Sea

Alaskan Side Stripe Shrimp: Potatoes, Chorizo, Olives, Fava Beans, and Tomatoes
12
Rice Crusted Softshell Crab: Spinach, Capers and Lemon Brown Butter
15/29
Little Neck Clams: Merguez Meatballs, Eddie's Pasta, Espelette Scampi
17
Wind River Salmon: Grilled with Pickled Ramps and Sunchokes, Citrus Cured with Apple-Celery Salad
19
Pan Seared Scallops: Swiss Chard, Leeks, Corn Veloute
18
Alaskan Halibut: Heirloom Tomato, Black Eyed Peas, Smoked Pork Jus
27
Smoked Idaho Golden Trout: Baby Turnips, Almonds, Wild Wood Sorrel Pesto
25
Corn Crusted Mahi Mahi: English Peas, Trumpet Royale Mushrooms, Black Garlic
26

From the Pasture

Slagel Farm Pork Cheeks: Root Vegetables, Quail Egg, Chickpea Gravy
23
American Kobe Hangar Steak: Fennel, Heirloom Tomato, Ice Spinach, Salsa Verde

Duo of Lamb: Spring Vegetables, Nicoise Olives, Ricotta Salata, Mint Pistou	32
Pulled Slagel Farm Goat: Potato-Eggplant Lasagna, Mustard Greens, “French Curry” Sauce	28
American Kobe Bavette Steak: ‘Anson Mills’ Polenta, Mushrooms, Piquillo Peppers	27
	32

“Quote of the Week”

“My dream is to become a farmer. Just a Bohemian guy pulling up his own sweet potatoes for dinner.”

Lenny Kravitz



Geoff Rhyne/Chef de Cuisine



From the Fields

- Potato Soup: Crispy Leeks, Garden Chive Blossoms
8
- Red and Green Romaine: Parmesan, Croutons, Caesar Dressing *(Add Jerk Chicken \$6)*
8
- Heirloom Tomato Salad: Ricotta Salata, Pickled Hot Peppers
8
- Asparagus Salad: Spinach, Brioche Croutons, Fried Farm Egg, Mustard Vinaigrette
8
- Caribbean Cobb Salad: Jerk Chicken, Avocado, Egg, Tomato, Bacon, Vinaigrette
12
- Roasted Beet and Strawberry Salad: Walnuts, Sunflower Sprouts, Sherry Vinaigrette
8

Domestic Artisan Cheeses

Served with a Selection of Accoutrements

We enjoy offering our guests the finest in artisanal cheeses. With that, we are constantly adjusting our selections to make sure we are providing you with the best variety. We feature them on our blackboard every day. Please consult your server with any questions you may have.

Each--\$4

Board (4)--\$15

Slab--\$40

Sandwiches

- Our Signature BLT: Fried Farm Egg, Heirloom Tomato, Bacon
11
- The "Country" Club: House-Made Country Pate, Whole Grain Mustard, Bibb Lettuce, Bacon, Tomato, Mayonnaise
11
- The 'Bella: Roasted then Grilled Portabella, Roasted Red Peppers, Provolone, and Pesto on Foccaccia
10
- Lobster Salad Sandwich: Fresh Baked Croissant, Lettuce, Tomato
13
- Best Burger in the 'Ville: American Kobe Beef, Brioche Bun
16

Combo's

- Soup and Sandwich: A Cup of Soup with Choice of any 1/2 Sandwich
(Add \$3 for Burger)
10
- Soup and Salad: A Cup of Soup with a Mixed Lettuce Salad
9
- Sandwich and Salad: Choice of Any 1/2 Sandwich with a Mixed Lettuce Salad
(Add \$3 for Burger)
10

From the Sea

- Crock of Toads: Basil Butter Sauce
11
- Wild Salmon: Succotash, Herb Butter
18
- Soft Shell Crab: Warm Potato Salad, Lemon-Caper Sauce
16
- Alaskan Halibut: Wilted Spinach, Apricot Chutney
17

From the Pasture

- Duck Confit: Root Vegetable Hash, Arugula, Chickpea Gravy
12

American Kobe Bistro Tender: Haricot Verts and Wax Bean Salad, Tapenade

19

Amish Chicken Breast: Sea Island Red Peas, Braised Greens, Natural Jus

14

“What we’re thinking.....”

“Spring is nature's way of saying, "Let's party!"” ~Robin Williams



Geoff Rhyne/Chef de Cuisine