

Friday, September 20

CARVED

HAND CARVED NEW YORK STRIP PLATE MAC & CHEESE | SEASONAL VEGETABLES | DEMI **\$23**

ITALIAN ROPE SAUSAGE GRILLED PEPPERS AND ONIONS | GIARDANERA MAYO | SESAME FRENCH BAGUETTE | BLACK AND BLEU DUSTED KETTLE CHIPS **\$14**

CRAFT BEER BRAISED BRATWURST SAUERKRAUT | STONE GROUND MUSTARD | SESAME FRENCH BAGUETTE | BLACK AND BLEU DUSTED KETTLE CHIPS **\$14**

HAND CARVED BBQ NEW YORK STRIP SANDWICH CARAMELIZED ONION MAYO | WILD ARUGULA | SESAME FRENCH BAGUETTE | BACON MAC N CHEESE **\$17**

BUFFET **\$26**

CLASSIC SALAD GEM LETTUCE | ANCHOVIE | PARMESAN CHEESE | LEMON CAESAR DRESSING | HERB CROUTONS **\$14**

CHARCUTERIE BOARD AND FRESH FRUIT PLATTER CURED MEATS | REGIONAL CHEESE | NUTS | JAM | GRAPES | PICKLED VEGETABLES | CRACKERS

FRESH FRUIT PLATTER SLICED MELONS | STONE FRUIT | FRESH BERRIES

SMOKED CHICKEN EMPANADAS - CHIPOTLE AIOLI

WILD MUSHROOM RAVIOLI 72HR. BRAISED BEEF SHORT RIB | CHUNKY TOMATO RAGOUT | MARINATED ARTICHOKE | ROASTED BABY LEEKS | BALSAMIC DEMI

HAND CARVED BBQ PORK RIBS WHIPPED POTATOES | ROASTED CORN AND GREEN BEAN SUCCOTASH | KALE COLESLAW | JALAPEÑO CHEDDAR CORN BREAD

CHARCUTERIE BOARD AND FRESH FRUIT PLATTER CURED MEATS | REGIONAL CHEESE | NUTS | JAM | GRAPES | PICKLED VEGETABLES | CRACKERS

GREENS

SEARED LOCAL FISH SAVORY FARRO | SEASONAL VEGETABLES | WATERCRESS | MIXED GREEN LETTUCE | CHIMICHURRI **\$21**

MARKET SALAD MIXED LETTUCE | TOMATO | RADISH | ROASTED APPLE | GOLDEN RAISINS | CRUMBLLED FETA CHEESE | CHARRED WALNUT | GARLIC CROUTON | WHITE BALSAMIC VINAIGRETTE **\$14**

CLASSIC SALAD GEM LETTUCE | ANCHOVIE | PARMESAN CHEESE | LEMON CAESAR DRESSING | HERB CROUTONS **\$14**

ADD CHICKEN **\$5** ADD FISH **\$6** ADD STEAK **\$6**

AVOCADO TOAST CRUMBLLED FETA CHEESE | BALSAMIC GLAZE | RADISH | CRISP FRISEE | HARISSA DUST | PETITE PINK ICE **\$14**

QUINOA FALAFEL SLIDERS TZATZIKI SAUCE | BABY KALE | SQUAW BUN **\$14**

THREE BEAN CHILI CRUSH RED PEPPER CROSTINI | CHEDDAR CHEESE | SWEET ONIONS **\$10**

Saturday, September 21

CARVED

HAND CARVED BEEF TRI TIP PLATE ROASTED YUKON GOLD POTATO | SEASONAL VEGETABLES | BBQ DEMI **\$23**

ITALIAN ROPE SAUSAGE GRILLED PEPPERS AND ONIONS | GIARDANERA MAYO | SESAME FRENCH BAGUETTE | BLACK AND BLEU DUSTED KETTLE CHIPS **\$14**

CRAFT BEER BRAISED BRATWURST SAUERKRAUT | STONE GROUND MUSTARD | SESAME FRENCH BAGUETTE | BLACK AND BLEU DUSTED KETTLE CHIPS **\$14**

JALAPEÑO JACK CHEESE ROPE SAUSAGE | SAUERKRAUT | STONE GROUND MUSTARD | SESAME FRENCH BAGUETTE | BLACK AND BLEU DUSTED KETTLE CHIPS **\$14**

HAND CARVED BBQ TRI TIP SANDWICH CARAMELIZED ONION MAYO | WILD ARUGULA | SESAME FRENCH BAGUETTE | BLACK AND BLEU DUSTED KETTLE CHIPS **\$17**

GREENS

SEARED LOCAL FISH SAVORY FARRO | SEASONAL VEGETABLES | WATERCRESS | CHIMMICHURRI **\$21**

MARKET SALAD MIXED LETTUCE | TOMATO | RADISH | ROASTED APPLE | GOLDEN RAISINS | CRUMBLLED FETA CHEESE | CHARRED WALNUT | GARLIC CROUTON | WHITE BALSAMIC VINAIGRETTE **\$14**

CLASSIC CAESAR SALAD GEM LETTUCE | ANCHOVIE | PARMESAN CHEESE | LEMON CAESAR DRESSING | HERB CROUTONS **\$14**

ADD CHICKEN \$5 ADD FISH \$6 ADD STEAK \$6

AVOCADO TOAST CRUMBLLED FETA CHEESE | BALSAMIC GLAZE | RADISH | CRISP FRISEE | HARISSA DUST | PETITE PINK ICE **\$14**

QUINOA FALAFEL SLIDERS TZATZIKI SAUCE | BABY KALE | SQUAW BUN **\$14**

SMOKED BACON POTATO CHOWDER SOURDOUGH TOAST **\$10**

Sunday, September 22

CARVED

HAND CARVED NEW YORK STRIP PLATE ROASTED POTATOES | SEASONAL VEGETABLES | HORSERADISH CREAM | DEMI **\$23**

ITALIAN ROPE SAUSAGE GRILLED PEPPERS AND ONIONS | GIARDANERA MAYO | SESAME FRENCH BAGUETTE | BLACK AND BLEU DUSTED KETTLE CHIPS **\$14**

CRAFT BEER BRAISED BRATWURST SAUERKRAUT | STONE GROUND MUSTARD | SESAME FRENCH BAGUETTE | BLACK AND BLEU DUSTED KETTLE CHIPS **\$14**

JALAPEÑO JACK CHEESE ROPE SAUSAGE | SAUERKRAUT | STONE GROUND MUSTARD | SESAME FRENCH BAGUETTE | BLACK AND BLEU DUSTED KETTLE CHIPS **\$14**

HAND CARVED PRIME RIB SANDWICH CARAMELIZED ONION MAYO | WILD ARUGULA | SESAME FRENCH BAGUETTE | BLACK AND BLEU DUSTED KETTLE CHIPS **\$17**

FROM THE GRILL

BUFFET **\$26**

SEASONAL FRUIT PLATTER SLICED MELONS | STONE FRUIT | FRESH BERRIES

2 EGGS ANY STYLE | OMELETTE FINGERLING POTATO HASH | HICKORY BACON | SAUSAGE LINKS

BISCUITS AND SAUSAGE GRAVY HOUSE MADE SAWMILL GRAVY | BUTTERMILK BISCUIT

STEEL CUT OATS FRESH BERRIES | HONEY | GRANOLA | CREAM | BROWN SUGAR | TOAST

BUTTERMILK PANCAKES MAPLE SYRUP | FRESH STRAWBERRIES | WHIPPED CREAM | BUTTERSCOTCH

BREAKFAST BURITTO SCRAMBLED EGG | ROASTED POTATOES | PICO DE GALLO | CHEDDAR CHEESE | CHIPOTLE CREMA | FLOUR TORTILLA

CHARCUTERIE BOARD AND FRESH FRUIT PLATTER CURED MEATS | REGIONAL CHEESE | NUTS | JAM | GRAPES | PICKLED VEGETABLES | CRACKERS

HAND CARVED TURKEY BREAST- PAN GRAVY | SEASONAL VEGETABLES | BREAD ROLLS

GREENS

SEARED LOCAL FISH SAVORY FARRO | SEASONAL VEGETABLES | WATERCRESS | CHIMICHURRI **\$21**

MARKET SALAD MIXED LETTUCE | TOMATO | RADISH | ROASTED APPLE | GOLDEN RAISINS | CRUMBLLED FETA CHEESE | CHARRED WALNUT | GARLIC CROUTON | WHITE BALSAMIC VINAIGRETTE **\$14**

CAESAR SALAD ROMAINE | LEMON CAESAR DRESSING | HERB CROUTONS **\$14**

ADD CHICKEN **\$5** ADD FISH **\$6** ADD STEAK **\$6**

AVOCADO TOAST CRUMBLLED FETA CHEESE | BALSAMIC GLAZE | RADISH | CRISP FRISEE | HARISSA DUST | PETITE PINK ICE **\$14**

Tuesday, September 24

SOUP : SALAD

ALBONDIGA SOUP

TELERA TOAST

LOCAL MARKET GREENS

FIELD LETTUCE | HEIRLOOM PEAR TOMATO | SLICED PLUM | AVIGNON RADISH | WHISKEY STEEPED RAISINS |
GOAT CHEESE CRUMBLES | TORN GARLIC CROUTON | POMELO TARRAGON VINAIGRETTE

TEQUINO COUS COUS SALAD

SPOTTED RADICCHIO | SLICED JALAPENO | CUCUMBER | SPANISH ONION | COTIJA CHEESE | TOASTED
ALMOND | CILANTRO AGAVE VINAIGRETTE

FARM TO FORK

CHARCUTERIE AND REGIONAL CHEESE TABLE

CURED MEATS | REGIONAL CHEESE | DRIED FRUIT | TOASTED NUTS | CORNICHON | MARION JAM | LAVASH

SEASONAL FRUIT DISPLAY

SLICED MELONS | STONE FRUIT | HARVEST BERRIES

HAND CARVED MEATS

GUANAJATO STYLE MARINATED CARNE ASADA STEAK

ADOBADA SPICED STEAMSHIP PORK LEG WITH GRILLED PINEAPPLE SALSA

-STARCH x VEGETABLE-

SPANISH RICE AND CHARRO BEANS | CAST IRON CHAYOTE SQUASH AND CORN

LAND AND WATER

GRILLED LOCAL FISH TACOS

LIME CABBAGE PICO SLAW | CHIPOTLE CREMA | HABANERO PICKLED RED ONION | CORN TORTILLA

HOUSE MADE SALSA AND FRESH SMASHED GUACAMOLE BAR

MOLCAJETE SALSAS | GRILLED GREEN ONION | RADISH | TORTILLA CHIPS

Wednesday, September 25

SOUP : SALAD

HEIRLOOM TOMATO BISQUE

FOCCACIA BREAD BITES

SICILIAN PASTA SALAD

TORN GARLIC BREAD | SLICED SALAMI | GREEN OLIVE | RED ONION | ROASTED RED PEPPERS | CUCUMBER | SPINACH | SUNDRIED TOMATO VINAIGRETTE

CLASSIC CAESAR SALAD

ROMAINE | SHAVED PARMESAN CHEESE | HERB CROUTONS | MEYER LEMON CAESAR DRESSING

FARM TO FORK

CHARCUTERIE AND REGIONAL CHEESE TABLE

CURED MEATS | REGIONAL CHEESE | DRIED FRUIT | TOASTED NUTS | CORNICHON | MARION JAM | LAVASH

SEASONAL FRUIT DISPLAY

SLICED MELONS | STONE FRUIT | HARVEST BERRIES

CAPRESE FLAT BREAD

MOZZARELLA CILINGINE | BLISTERED TOMATO | BASIL PESTO | BALSAMIC GLAZE

HAND CARVED MEATS

SLOW ROASTED PORCHETTA

GARLIC STUDED ROAST BEEF

-STARCH x VEGETABLE-

HERB ROASTED POTATOES | SAUTEED SEASONAL VEGETABLES

CHICKEN PICATTA

FRIED CAPERS | CHARRED LEMON HERB SAUCE | ANCIENT GRAINS

SEAFOOD PAELLA

SAFFRON RICE | SEARED FISH | SHRIMP | SAUSAGE | PEAS CARROTS

Thursday, September 26

SOUP : SALAD

SAWMILL SAUSAGE GRAVY

BUTTERMILK BISCUITS

MARKET GREENS SALAD

FIELD LETTUCE | HEIRLOOM PEAR TOMATO | SLICED PLUM | AVIGNON RADISH | WHISKEY STEEPED RAISINS | FETA CHEESE CRUMBLES | TORN GARLIC CROUTON | WHITE BALSAMIC VINAIGRETTE

BACON BROCCOLLI SALAD

CHOPPED BACON | WALNUTS | CRANBERRIES | CARROTS | HOUSE MADE RANCH

FARM TO FORK

CHARCUTERIE AND REGIONAL CHEESE TABLE

CURED MEATS | REGIONAL CHEESE | DRIED FRUIT | TOASTED NUTS | CORNICHON | MARION JAM | LAVASH

SEASONAL FRUIT DISPLAY

SLICED MELONS | STONE FRUIT | HARVEST BERRIES

BAGELS DANISH, MUFFINS

WHIPPED CREAM CHEESE | PRESERVES | SOFTENED BUTTER

HAND CARVED MEATS

SEA SALT AND PEPPERCORN CRUSTED PRIME RIB

CAJUN SPICED TURKEY BREAST

-STARCH x VEGETABLE-

GRILLED ASPARAGUS WITH HOLLANDAISE | SOUR CREAM AND CHIVE POTATO LATKES

LAND AND WATER

OMELETS MADE TO ORDER

PEPPERS | ONION | SPINACH | MUSHROOM | TOMATO | CHEDDAR CHEESE | HAM | SAUSAGE | BACON

FRENCH TOAST STATION

ASSORTED TOPPINGS