

9/23/2021

thursday

to share

Herb Infused Olive Oil with Balsamic Vinegar, Parmesan & Housemade Focaccia 5

House Made Potato Chips with Aioli 6

Provencal Marinated Olives 6

Artisan Cheese: Mimolette Cow's Milk, France with Plum Jam & Toasts 14

first course

Tomato Lentil Soup with Bacon & Croutons 7

Greener Roots Lettuces with Apples, Pistachios, Parmesan & White Balsamic Vinaigrette 10

Pizette with Pink Shrimp, Local Peppers, Mozzarella & Parmesan 14

Local Cabbage Salad with Radish, Apples, Peanuts & Cider Maple Vinaigrette 14

Steamed Mussels with Pesto Cream & Crostini 15

Salami with Pickled Mustard Seeds, Shaved Fennel, Arugula & Pecorino 14

second course

Grilled Southern Natural Flank Steak with Roasted Carrots, Baby Red Onions, Kale & Steak Sauce 31

Pan Roasted Half Chicken with Broccolini, Breadcrumbs & Preserved Lemon 26

Grilled Pork Chop with Sweet Potatoes, Mustard Greens, Gorgonzola & Caramelized Onion Vinaigrette 29

Pan Roasted Fluke with Fingerling Potatoes, Haricots Verts & Horseradish Yuzu Butter 28

Mr. Aaron's Bucatini with Broccoli Raab, Sausage, Tomato & Parmesan 22

Fregola with Cauliflower, Turnip Greens, Shiitake Mushrooms, Walnuts & Feta 20

swag

"Frenchie" T-shirt \$25 "Lion" T-shirt \$25 "Lion" Hoodie \$30

Menu features local produce from [Blue Heron Farmstead](#) & [The Farm & Fiddle](#)

Chef De Cuisine Hadley Long

Menu subject to change due to quantity & availability of ingredients. Inform your server of any allergies or dietary requirements so we may serve you better.

*These foods may contain undercooked ingredients and or be cooked to order. Consuming raw or undercooked meats poultry seafood shellfish or eggs may increase your risk of food borne illness.



dessert

Pastry Chef Tom Huber

Tiramisu Layer Cake 10 Apple Spice Cake with Labna Whip 10

Plum Linzer 10 Assortment of Housemade Cookies 6

Green Apple Sorbet with Tuille 6 Ginger Lemon Ice Cream 6

Any Dessert a la mode +1.50

Hot Beverages

Mocha 5 Café Au Lait / Latte / Cappuccino 4.5 Americano / Espresso 3 Macchiato 4.5 Cortado 4.5
French Press Bongo Java Mystic Brew / Decaf Jonesin' 3/6 Iced Coffee 5

High Garden Hot Teas & Herbal Infusions 4

Caffeinated: Earl Grey, English Breakfast, Green Clouds & Mist, Ginger Revive

Decaf: Honey Bliss, Creamsicle Oolong, Chamomile Citrus,

Dessert Wine

2015 Domaine de Durban, Muscat de Venise 8 2009 Vin Santo del Chianti, Malvasia, Trebbiano 9

Taylor Fladgate 20yr Tawny Port 12 Broadbent 5yr Reserve Madeira 10

Emilio Hidalgo PX Sherry 7 Domaine La Tour Vielle Banyuls 8

Lillet Blanc 6 Cocchi Vermouth di Torino 6

Cordials

Carpano Antica 7

Chartreuse 8

Meletti Amaro 7

Amaro Dell Etna Antico Amaro D'Erbe 8

China China Amaro 8

Pimms 7.5

Campari 8

Whisper Creek Original/Mocha 7

Cocchi Vermouth di Torino 8

Kahlua 7

Grappa di Sicilia 6

Frangelico 8

Lillet 6

AE Dor VS Cognac 9

Delord 25y Bas Armangac 16

B&B 8

Kubler Absinthe 10

Fernet-Branca 6

Calvados 8

Copper & Kings Craft Brandy 8

