

SUPPER DINNER MENU



Hors d'Oeuvres

- Deviled Eggs** of the day 5
Crab Latke w/ lemon, capers & Joe's mustard sauce 7
Mini Lobster Rolls w/ old bay fingerling chips 8.5
Housemade Soft Pretzels with smoked chile-and-beer fondue 5
Duck Fat Fingerlings w/ truffle mayo 6
Smoked Chicken Wings w/ birch beer, black pepper & buttermilk 6

Cheese: Our daily selection with preserves and housebaked crackers
3 cheeses, 17 full board, 22

Charcuterie: house made boudin blanc, country patè,
chicken liver mousse, pork rillettes & lamb pastrami
with our own pickles, grain mustard and toasts 17

Farmhouse Platter: a sampling of both Cheese and Charcuterie 27

Moroccan Lamb Ribs with yogurt tahini,
chickpea-and-cucumber salad and red pepper harissa 13

Firsts

- Spring Carrot and Orange Soup**
w/ coconut marshmallow & mint 9
Blue Elephant Farm Greens and Herbs Salad
w/ honeycrisp apples, bacon, cornbread & buttermilk dressing 9

Spring Vegetable Salad from Blue Elephant Farm
with poached egg, pecorino, smoked walnuts and lemon 12

Grilled Flatbread
with clams, bacon, sweet garlic & peperonata 11

Plates : Slightly larger than an appetizer

- Farmer's Cheese Dumpling** with BE Farm carrots,
mint butter and black bread crumbs 14
Caramelized Sea Scallops with lump crab-and-
artichoke hash, fried capers and meyer lemon jam 18
Barbecued Catfish with grilled early corn, creamy
cilantro rice & spicy pickled cucumbers 16

Striped Bass with housemade chorizo, black beans,
grilled scallions and saffron aioli 18

Grilled Halibut with BE Farm chard,
blistered cherry tomatoes and black olive oil 18

Duck & Waffles crispy confit duck leg with pecan
sage waffle, BE Farm kale & maple bourbon jus 19

Blue Chip Farm Rabbit Croquette w/ shaved BE
Farm spring vegetables and deviled egg dressing 17

Porchetta : Fennel-and-Garlic Stuffed Pork Loin
with crisp skin, fingerlings, braised greens
and apricot mostarda 19

Large Plates : Classic entrée size

- Supper Burger**
80/20 brisket ground in house, daily
w/ applewood bacon, gruyere, caramelized
onions, roasted tomato & duck fat fingerlings 14

Shellfish Cioppino
with spicy tomatoes, fennel, garden herbs
and grilled bread 27

Vinegar Braised and Roasted Half Chicken
with bacon & figs, anson mills grits
and pickled three-bean salad 25