



Wednesday Lunch Menu
Serving from 11:00-12:45

Appetizers

Spinach Stuffed Ricotta Gnocchi /smoked tomato fondue/crisp parmesan/brown butter/balsamic gel/basil	7
Seared Sea Scallops /asparagus puree/roasted kohlrabi/ham hock jus/crisp air dried ham/grated egg yolk	7
Crispy Fried Pickled Chicken /honey garlic syrup/tomato chutney/peanut hummus/fried chick peas/house pickle	6
Chilled Olive Oil Poached Shrimp "Gin and Tonic" /gin compressed cucumbers/apple tonic/green apple/baby fennel/lemon curd crème fraiche	7

Soup

Tomato, Italian Greens and White Bean /ricotta dumplings/focaccia crostini/shaved parmesan/basil oil	3
Cauliflower Veloute /mint oil/golden raisin almond relish/curry roasted cauliflower	3

Salad

Baby Arugula and Lolla Rosa /vanilla beets/goat cheese mousse/candied hazelnuts/orange pink peppercorn vinaigrette	4
Baby Greens /marinated fresh artichoke/tomato lemon verbena terrine/shaved fennel/white balsamic vinaigrette	4
Crispy Shrimp BLT Salad /honey sriracha glaze/greens/grilled endive/marinated grape tomatoes/crispy bacon/Crispy potato "case"/herb buttermilk dressing	8

Sandwiches: all sandwiches served with house cut fries

Fresh Mozzarella Burger /brioche bun/tomato jam/fresh mozzarella/arugula/balsamic syrup/pesto aioli	9
Grilled White Bratwurst /poached in beer/caramelized onions/bacon braised sauerkraut/smoked grainy mustard sauce	8
Panko and Corn Flake Fried Chicken Thigh /butter bun/candied jalapeno aioli/sweet and sour slaw/pickled onions	8
Pressed Herb Smoked Pork Wrap /provolone/house bacon/ricotta/red wine, onion and fennel marmalade	8

Pizza

House Ricotta and Italian Sausage Pizza /sweet peppers/fresh mozzarella/basil/san marzano tomato sauce	9
Wild Mushroom Pizza /fresh mozzarella/goat cheese/prosciutto/san marzano tomato/black garlic truffle puree	10
Calzone Napolitana Pizza /garlic spinach/house ricotta/san marzano tomato sauce/fresh mozzarella/fresh basil	10

Pasta: choice of soup or salad

Braised Oxtail with Hayden Mills Semolina Gemelli Pasta /sun-dried tomato/shaved parmesan/wild mushrooms garlic bread crumbs/red wine tomato sauce	10
Fresh Tomato Linguine /sautéed shrimp/roasted fennel/arugula/sun-dried tomato/lemon/ basil/mascarpone/herb crumble	11
***Can be prepared Vegetarian upon request	

Entrees: choice of soup or salad

Sautéed East Coast Flounder /parisienne gnocchi/leeks/tomato jam/fennel soubise/roasted lemon vinaigrette	10
Sautéed Rosemary Basted Chicken Breast /creamy braised chicken fricassee/root vegetables/sherry chicken reduction	9
Seared Spice Rubbed Pork Loin /pork sausage stuffed cabbage/brown butter carrot puree/coriander roasted carrots/brandy pork jus	10
Grilled Atlantic Salmon /spiced cashew and ancient grains/roasted cauliflower/cauliflower puree/orange anise glaze/buckwheat tuile	11
Slow Cooked Grilled Short Rib /semolina mascarpone dumpling/garlic broccolini/red wine jus/acidic shallot	12

Dessert

Prepared weekly by our culinary arts and baking and pastry students	3
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