

## 1<sup>st</sup> course (choose 1)

### **oyster trio**

harissa cocktail sauce, lemon

### **zucchini soup**

crème fraiche, zucchini noodles

### **grilled romaine**

parmesan peppercorn dressing,  
polenta crouton

### **chopped salad**

spring mix, serrano ham,  
gorgonzola, crispy chickpeas, & a  
chorizo peppadew dressing

### **jamon croquettes**

serrano ham, manchego,  
harissa remoulade, chives

## 2<sup>nd</sup> course (choose 1)

### **butter poached shrimp**

saffron creamed corn, harissa  
polenta, tomatoes, snow pea shoots

### **butchers ragu**

homemade pasta, butchers ragu,  
parmesan

### **farm burger (\$25)**

farm egg, manchego, ground  
chorizo, ground bacon, & beef,  
arugula, shishito pepper aioli with  
shoestring kennebec fries

### **chef's daily special**

see server for today's selections

### **wild boar burger (\$25)**

blue cheese, caramelized bacon,  
fried shallots, poppy seed brioche  
bun, served with shoestring  
kennebec fries

### **diver scallops (+5)**

sweet corn & shishito risotto, sweet  
potato sauce, scallion & basil panko  
crumble, paprika oil, snow pea  
shoots

### **strip steak (+5)**

coulotte style strip steak, pepper  
relish, broccoli rabe, potato straws

## 3<sup>rd</sup> course (choose 1)

### **strawberry churros**

pistachio cinnamon  
sugar, white chocolate  
mousse

### **lemon cannoli gelato**

biscotti, lemon zest

### **zucchini cake**

honey & pistachio  
whipped cream

## meats & cheeses

Choose 5    Choose 7

22

27

Accompanied by: Golden raisins, pickled mustard seeds, seasonal preserves, crostini, apples & olives

**mahon\*** (spain)  
cow; buttery, sharp

**manchego\*** (spain)  
sheep; creamy, lightly sharp

**talleggio** (italy)  
cow; semi-soft

**valdeon** (spain)  
cow; blue cheese

**petit basque** (france)  
sheep; smooth

**cana de cabra** (spain)  
goat; soft, creamy

**halloumi** (cyprus)  
goat & sheep; semi- hard

\*unpasteurized

**coppa**  
mild cured pork

**speck**  
light smoke, pork thigh

**serrano**  
spanish cured ham,  
aged 18 mo

**sopressata**  
dry-salami, slight spice

**prosciutto**  
dry-cured italian  
ham, 18 mo

**toscana salumi**  
dry-cured, sweet

**chorizo**  
spanish sausage,  
spice

## flatbreads

### bacon slab | 18

ricotta, gruyere, thick cut bacon, brussels sprouts, shishito peppers, truffle oil

### sweet potato | 15

ricotta, gruyere, sweet potato, avocado, arugula, evoo

### wild mushroom | 15

ricotta, gruyere, mushroom, zucchini, sun sundried tomato, basil truffle oil