Holiday Menu

Entrées:

Roasted Pork Loin with Bourbon Parsnip Apple Sauce -gf $12.00

Garlic Rosemary Roast Beef with Herbed Horseradish Cream -gf $14.75

Molasses Glazed Ham -gf $12.00

Chicken Breast with Herbed Mushroom Cream Sauce $11.50

Roasted Butternut Squash Lasagna -v $8.00

Herbed Roast Turkey with Gravy (8 person min) $12.00

Sides:

Herbed Stuffing -v $5.00

Roasted Broccoli with Garlic and Lemon Zest -v -gf $4.50

Balsamic Green Beans with Apples and Brown Sugar Toasted Pecans -v -gf $5.00

Fresh Cranberry Relish -v -gf $3.00

Citrus Candied Sweet Potatoes -v -gf $4.50

Ginger Glazed Carrots -v -gf $4.50

Garlic Greens -v -gf $5.00

Chinese 5 Spice Pickled Beets -v -gf $5.00

Quinoa Pilaf with Roasted Vegetables -v -gf $5.00

Garlic Herb Roasted Red Potatoes -v -gf $4.50

Farm to Feast

Fresh local food, exquisitely prepared

-v = vegetarian

-gf = gluten free

Vegan upon request