

## **Lunch- \$15**

### **STARTER**

Roasted Cauliflower - *shaved parmesan, sweet potato, pistachio vinaigrette*

Corn Bisque - *pickled fresno, crab meat, herb oil*

Torn Kale Salad- *toasted almonds, local apples, feta cheese, lemon vinaigrette*

### **ENTRÉE**

Tomato & Watermelon Salad - *fresh mozzarella, foccacia croutons, shaved red onion, crispy shallots, tomato vinaigrette*

BBQ Pork Sandwich - *shaved vegetable slaw, pickled mustard aioli*

Carbonara Pizza - *pancetta, black pepper béchamel, sparboe farm egg, pea greens*

Grilled Chicken Sandwich - *fresh mozzarella, basil pesto, housemade foccacia*

## **Dinner- \$35**

### **STARTER**

Stone Oven Baked Foccacia - *herb butter*

Corn Bisque - *Pickled Fresno, crab meat, herb oil*

Roasted Beet Salad - *beet yogurt, pickled strawberries, goat cheese, watercress*

### **ENTRÉE**

12 Hour Braised Short Rib - *Wisconsin cheddar grits*

Roasted Half Chicken - *cornbread and sweet potato hash*

Grilled Loch Duarte Salmon - *sweet corn puree, corn and crab succotash, baby cress salad*

Summer Vegetable Risotto - *sweet pea, asparagus, peppadew peppers, patty pan squash*

### **DESSERT**

S'mores Tartlette - *36% Carmelito Ganache, Graham Sable, House-Made Marshmallow, Vanilla Anglaise*