

*Sample Menu*

Entrees

Boardman Hill Farm's Trio of pork

Seared Loin Chop, House Cured Bacon & Duck Fat Braised Leg Over  
Green Lentils

Pan Seared PT Farm's Shell Steak with Port Wine Glaze & Duck Fat Roasted  
Carrots & Fingerling Potatoes

Five spiced Rubbed Wild Boar Loin with Grilled Eggplant & First of Season Fall  
Squash Ragout Style

Slow Roasted Line caught Captions Cut Cod Loin with Olive Oil Potatoes &  
Red Onion Piri Piri Peppers Relish Yellow

Skate Wing Meunière Style

Seared Mushroom Dusted Skate with Local Apple pearls, Bacon Mustard  
& Braised Red Cabbage

Jersey Girls Cast Iron Seared Center cut Frenched Veal Chop with Local  
Parsnips Roasted & Purée

Chef Dennis C. Vieira