

# Group Dinner Menu (DELIVERY/PICKUP)

Ap	pe	tizer	s \$3-	4.5/	pc

Grilled halloumi skewer w/ candied walnut & arugula pesto Roasted local corn, leek (+ smoked cheddar phyllo parcel Cornmeal fired west coast Effingham oyster w/ pickled local jalapeno & Thai basil tartar sauce⊗ € Prosciutto wrapped, pan seared east coast scallop & Bison En bone marrow pastry

# Soup Starter \$7/serving

Charred local tomato (7 fennel bisque w/ house crème fraîche (7 sourdough crouton)

#### Salad Starter \$6-9/servina

amb merauez bite w/ house charmoula & (1)

Beet carpaccio: cider poached local beets w/ beet sprouts, citrus, apple chips, pistachio crusted chèvre & organic olive oil Marinated kale salad w/ roasted celeriac, crispy pancetta, confit garlic & Asiago vinaigrette & pommes gaufrettes & House Salad: organic baby greens w/julienned vegetables & house croutons, vinaigrette & creamy dressing on the side &

### Hot Sides \$5-7/serving

Roasted honey glazed local carrots w/ toasted almonds Grilled rapini w/ local garlic, chillies & olive oil > () Roasted local heritage potatoes in sage butter & & Classic potato purée w/ herbed Boursin Spelt pilaf w/ browned butter & almonds Asparagus, morel mushroom Ex Chevre sourdough strata

## Mains \$15-17/serving (order minimum 8 portions)

Roasted & stuffed egaplant w/ turkish spiced lentils, roasted peppers & tomatoes @ & 1 Preserved pepper, artichoke & feta stuffed 'Cool Springs Ranch' chicken breast w/ basil cream sauce® Classic Cog au Vin - braised 'Cool Springs Ranch' chicken legs in rich red wine jus w/ pan roasted mushrooms, 'Pig & Pantry' bacon & pearl onions Rosemary roasted leg of local lamb w/ confit garlic lamb jus (A) Braised local grass-fed beef brisket w/ roasted shallot jus@r Cocoa (+ cardamom braised `Ponderosa Bison Ranch' bison stew?)

Dessert - \$50-55/dessert Cheesecakes (16 slices) / Cakes (12 slices) / Cupcakes \$3.6

\*\*\*Please see dessert list for full dessert options\*\*\*