

Calories

SPRING 2026 GROUP DINNER MENU (delivery/pickup)

Appetizers \$3-4.5/pc

Roasted local beet & chèvre skewer w/ fresh citrus 🍷🍷

Wild SK mushroom crostini w/ house crème fraîche 🍷

Pan seared scallop w/ green pea purée 🍷

Piri Piri chicken w/ house pickled asparagus 🍷🍷

Elk meatball w/ black currant demi glaze

Bison carpaccio bite w/ local garlic aioli & pecorino 🍷

Soup Starter \$7/serving

Squash & lemongrass soup w/ salsa macha 🍷🍷🍷

Salad Starter \$6-9/serving

Citrus & Fennel Salad: organic blood oranges, shaved fennel, avocado & Taggiasche olives,

'Secret Lands Farm' pecorino 🍷🍷

Marinated Kale Salad: organic kale, roasted cherry tomatoes & crispy Beluga lentils,

seasoned organic sunflower & pumpkin seeds, lemon Dijon vinaigrette 🍷🍷🍷

House Salad: organic baby greens w/ julienned vegetables & house croutons, vinaigrette & creamy dressing on the side 🍷🍷🍷

Hot Sides \$6-9/serving

Roasted honey glazed local carrots w/ toasted almonds 🍷🍷

Roasted local asparagus & fiddleheads w/ garlic herb butter 🍷🍷

Charred pepper & zucchini medley w/ olive medley 🍷🍷🍷

Roasted local heritage potatoes 🍷🍷

Classic potato purée 🍷🍷

SK wild rice pilaf w/ garden dill & lemon butter 🍷🍷

Mains \$17-22/serving (order minimum 8 portions EXCEPT vegetarian/vegan)

Preserved tomato & rosemary stuffed 'Cool Springs Ranch' chicken breast w/ cream sauce 🍷

'Cool Springs Ranch' chicken & wild SK mushroom blanquette w/ leeks, tarragon & cream 🍷

Oven roasted tomato & herb roasted porchetta w/ garden herb chutney 🍷🍷

Braised local grass-fed beef brisket w/ roasted shallot jus 🍷🍷

Stout braised 'Ponderosa Bison Ranch' short ribs w/ pickled pearl onions & rich stout demi glaze

Citrus braised fennel w/ Tuscan kale & oven dried tomatoes 🍷🍷🍷

Pesto cream cheese & confit pepper stuffed portobello mushroom au gratin 🍷

Desserts \$55-60

Please see dessert list for full dessert options

🍷 vegetarian

🍷 gluten free

🍷 dairy free