

# Harvest Appetizers

## GORGONZOLA FIG SALAD

mixed greens, figs, bacon, toasted pistachio and pickled onions tossed with pomegranate shallot vinaigrette, topped with gorgonzola dolce 6/10

SALAD ADDITIONS: organic salmon-9 local organic tofu-6 misty knoll chicken-8

## HARVEST BOARD

artisan cheeses and charcuterie served with house made condiments and flatbread

## HARVEST RAVIOLI

Vermont Fresh Pasta sheets with special house made fillings and sauces

## Positively 4<sup>th</sup> Street FLATBREAD

2<sup>nd</sup> Street Baking Co. sourdough with daily preparations

## BREAD and OLIVE PLATE 7

# Harvest Entrees

## AMALTHEIA'S DINNER

Pistachio crusted whitefish served over creamy feta rice with braised greens, roasted tomatoes and fresh herbs topped with balsamic reduction 18

## CHICKEN RED LENTIL CHICKPEA DAHL

Curry marinated chicken and creamy red lentil chickpea dahl served over basmati rice and cumin braised greens

## GINGER SESAME CRUSTED SALMON

served over hearty coconut curry basmati rice with cabbage, carrots, and onions topped with pomegranate chili glaze 20

## Fallen Oak Farm PORK OFFERING

heritage breed special preparations daily

## Tilldale Farm BEEF OFFERING

Red Devon special preparations daily

## Crescent Long Island DUCK OFFERING

Please inform your server of any allergies before placing your order. Consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of a food borne illness