

## First Courses

### House Salad

mixed greens, coppa ham, hard cooked egg, red onion, croutons, house vinaigrette

### Apple Gorgonzola Salad

baby spinach, granny smith apples, gorgonzola cheese, sun dried cranberries, spiced pecans, maple cider vinaigrette

### Caesar Salad

your choice of kale or romaine lettuce, parmesan, croutons, lemon caesar dressing

### Italian Chopped Salad

romaine, soppressata ham, pepperoncini, green olives, red onion, provolone cheese, parmesan cheese, red wine vinaigrette

### Smoked Tomato Bisque

house made smoked tomato bisque, croutons, parmesan, fresh basil

### Wild Mushroom Soup

house made cream of wild mushroom soup with cremini, shitake, and oyster mushrooms, fresh thyme

## Sides

### Brussel Sprouts

bacon, shallots, balsamic reduction

### Roasted Fingerling Potatoes

coppa ham, roasted garlic, fontina, parmesan, garlic chive butter

### Wood Fired Haricot Vert

fresh green beans wood fired with extra virgin olive oil, grey salt and cracked pepper, finished with toasted almonds

### Wood Fired Cauliflower

fire roasted cauliflower served with our house made harissa aioli and polonaise breadcrumbs

### House Mac and Cheese

parmesan cream, fontina cheese

### Seasonal Herbed Rice

celery, peppers, onions, fresh seasonal herbs

## House Desserts

*additional \$6 per guest*

vanilla bean creme brulee cheesecake, cookies and cream cheesecake, carrot cake, fresh fruit tarts, chocolate flourless torte

## Private Event Menu

choice of 2 first courses, 2 second courses and 2 sides - \$36/guest

choice of 3 first courses, 3 second courses and 2 sides - \$46/guest

choice of 3 first courses, 4 second courses and 3 sides - \$56/guest

## Second Courses

### Wood Fired Pizza

pick any three specialty pizzas

### Chicken Parmesan

wood fired chicken, mozzarella, parmesan, fresh basil, served with spaghetti and marinara

### Wild Mushroom Chicken Marsala

grilled chicken, wild mushrooms, marsala wine sauce, wilted spinach

### Wood Fired Chicken and Wild Mushroom Linguini

cremini, shiitake and oyster mushrooms, cognac cream, fontina cheese and fresh thyme

### Caprese Chicken

wood fired chicken, roma tomato, arugula, mozzarella, tomato basil veloute

### Smoked Pork Loin

smoked pork loin, spiced brown sugar rub, smoked over apple wood finished with whole grain mustard demi glaze

### Braised Beef Medallions

demi pinot noir sauce, wood fired carrots - add \$5/guest

### BBQ Salmon BLT Flatbread

grilled salmon, peel brewing co. bbq sauce, jalapeno cream cheese, smoked cheddar, arugula, cherry tomato, roasted garlic aioli

### Tomato Basil Flatbread

roasted garlic oil, fresh mozzarella, charred cherry tomato, basil, balsamic reduction

### Smoked Salmon

atlantic salmon, sweet smoky bbq glaze - add \$4/guest

### Shrimp and Scallop Pasta Newburg

shrimp, bay scallops, pancetta, bucatini pasta, sherry wine seafood cream - add \$4/guest

*custom vegetarian and vegan options are available upon request*