



COUNTYLICIOUS AUTUMN 2020 - \$40 per person

1st

soup of the day

hand-cut frites (cannot be GF)

herbs & sea salt | 2yr old cheddar mayo | ketchup

panko crusted louisiana-style fish cake

house-made chipotle tartar sauce

duck confit spring rolls

fennel & apple salad | grilled pineapple habanero chilli sauce

gem romaine salad (can be GF)

feta | seed to sausage lardons | cherry tomatoes | crispy capers | croutons | creamy garlic dressing

prinzen farm's chicken liver paté (can be GF)

house made chutney | pickled laundry farm's vegetables | ciabatta olive oil crostini

2nd

southern vegetarian shepherd's pie (can be vegan) (GF)

grains & lentils | roasted vegetables | tofu | cauliflower cheddar crust

add: prinzen farm's chicken breast or Cajun grilled shrimp to any dish \$9 (GF)

pasta tavola ravioli (changes daily)

hunter-style braised beef ragu | highline roasted mushrooms | shaved parmesan

spiced shrimp naan tacos

napa & red cabbage slaw | guacamole | grilled corn | lime chipotle mayo

waupoos cider brined mustard BBQ pork chop (GF)

roasted autumn vegetables | laundry farm's corn succotash

smoked bacon wrapped prinzen chicken breast (GF)

herbed jasmine rice | jambalaya sauce

8oz. beef tenderloin (GF)

garlic mashed potatoes | bacon & mushroom demi

add: herbed butter \$2 | 2 yr cheddar mayo \$2 | caramelized onions \$2 | blue cheese \$3

3rd

warm fruit crumble

with vanilla ice cream

upside-down brown sugar apple cake

vanilla ice cream, warm caramel sauce

chocolate fudge cake