

# FALL COUNTYLICIOUS 2020

## STARTERS

### **PUMPKIN SOUP**

Moroccan spiced, crème

### **ADOBO TURKEY SAUSAGE**

Fried corn cake, cranberry relish

### **RABBIT LIVER MOUSSE**

Pickled pear, Cressy Mustard, baguette

### **AUTUMN SALAD**

Spicy greens, blue cheese, quail egg, spiced walnuts, mustard vinaigrette

## MAINS

### **MAPLE SAP POACHED SALMON**

Warm farro salad, garlic snow pea leaves, miso maple sauce

### **BUTTERMILK FRIED RABBIT LEG**

Hominy grits, charred shallots, creamed greens, biscuit, dijon honey sauce

### **CAULIFLOWER SCHNITZEL**

Curried chickpea, red onion jam tahini, pomegranate, feta, broccoli

\*vegan and gluten free option available\*

### **SEARED DUCK BREAST**

Israeli couscous, brussel sprouts, squash purée, peach bbq sauce

### **BEEF AND BROCCOLI**

Grilled hanger steak, cashew rice pudding, broccolini, traditional sauce



# HARTLEYS

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## DESSERTS

### **MAPLE PUDDING CHOMEUR**

Housemade vanilla ice cream

### **CREME BRULEE**

Parsnip infused cream

### **NEW YORK STYLE CHEESECAKE**

Preserved fruit sauce

### **CHOCOLATE PIE**

Chocolate custard, peanut butter mousse, roasted peanuts

**3 COURSES \$40**

For reservations call: 613-476-8888

[www.hartleystavern.com](http://www.hartleystavern.com)