

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

ROBBYS FISH

Seared salmon, warm farro salad, snow pea leaves, miso maple sauce

BUTTERMILK FRIED RABBIT LEG

Hominy grits, creamed greens, charred shallot 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