SAMPLE MENUS - PLEASE INQUIRE FOR PRICING

BLACK PIG CATERING: HORS D'OEUVRES

Hors D'oeuvres can be Tray Passes or Stationed. All Hors D'oeuvres are priced per 25 Pieces

COLD

***Soy Marinated Portobello Mushroom** | $
Cabbage Dumplings & Ponzu Sauce [V]

***Fresh Mozzarella & Tomato Confit Skewers** | $
Basil Pesto [GF] & [V]

English Cucumber Canape | $
Whipped Boursin Cheese, Tomato Confit [GF] & [V]

Honey & Garlic Grilled Gulf Shrimp [GF] | $

Smoked Trout Crostini | $
Red Onion, Fennel & Lemon Aioli, Amaranth

Maine Lobster Salad Crostini | $
Tarragon Aioli, Pickled Red Onion

Grilled Niman Ranch Beef & Bermuda Onion Skewer | $
Blue Cheese Crema [GF]

Grilled Bell & Evans Chicken & Jones Dairy Farm Smoked Bacon Skewer | $
House Made Ranch [GF]

The P. A. T. Crostini | $
House Cured Pancetta, Arugula & Tomato Jam

Antipasto Skewer | $
Deer Creek Aged Cheddar, Genoa Salami, Kalamata Olive, Artichoke Heart, Tomato [GF]

HOT

***Spinach & Parmesan Stuffed Mushroom Caps** | $
[GF] [V]

***Aged Cheddar Risotto Fritters** | $
Sun-Dried Cherry Jam [V]

***Roasted Garlic Potato Croquette** | $
Chive Sour Cream [V]

Grilled Clock Shadow Creamery Coalho Cheese Skewer | $
Bacon Balsamic Onion & Tomato Jam [GF]

Candied Bacon Skewers [GF] | $

Maryland Crab Cakes | $
Lemon Chive Aioli

Lemongrass & Ginger Grilled Shrimp | $
Coconut Curry Sauce

Berkshire Pork, Grilled Apple & Bacon Skewer | $
Apple Sweet & Sour Sauce [GF]

Duck Confit & Brie Tartlet | $
Balsamic Reduction

Thai Spiced Pork Dumplings | $
Sweet Chili Glaze

Bacon Wrapped Sea Scallops | $
Apple Cider Serrano Gastrique

FLATBREADS

BBQ Pork & Grilled Pineapple Flatbread | $

Duck Confit & Brie Flatbread | $
Les Cabrie Brie, Sautéed Spinach, Balsamic Reduction

Italian Sausage & Roasted Broccoli Flatbread | $
Roasted Tomato Aioli, Sartori Montamore

Caprese Flatbread | $
Roasted Tomato Sauce, Fresh Mozzarella, Basil Pesto

SLIDERS

Cold

Grilled Bell & Evans Chicken Slider | $
Creamy Parmesan Dressing, Arugula, Tomato

House Cured Berkshire Ham | $
Whole Grain Mustard, Swiss Cheese, Pickled Red Onion, Crisp Romaine

Hot

Grilled Clock Shadow Creamery Coalho Cheese Slider | $
Bacon Balsamic Onion & Tomato Jam, Arugula

Niman Ranch Prime Beef & Smoked Bacon Slider | $
Swiss Cheese, Horseradish Sauce, Crispy Onions

Grilled Portobello Mushroom Slider | $
Roasted Garlic Parmesan Aioli, Arugula

Pulled Pork Slider | $
House Smoked & Slow Cooked Pulled Berkshire Pork, Aged Deer Creek Cheddar, House BBQ Sauce, Creamy Coleslaw

MINI DESSERTS

Assorted Flavored Mini Cheesecakes | $
(please inquire about options)

Mini Chocolate Peanut Butter Tarts | $
Whipped Cream, Toasted Hazelnuts

Mini Carrot Cake | $
Maple Cream Cheese Frosting, Crumbled Bacon (optional)

Mini Chocolate Flourless | $
Whipped Cream

Mini Lemon Blueberry Tarts | $
Whipped Cream

Assorted Flavored Mini Pound Cake | $
(please inquire about options)

PLATTER PRESENTATIONS

Priced per 25 guests

Wisconsin Artisan Cheese Platter | $
Locally Sourced Artisan Wisconsin Cheeses
Assorted Dried Fruits, Candied Walnuts, Red Wine Grapes,
House Baked French Bread

Platter Additions:
Cured Meats $ per person
House Made Crackers & Breadsticks $ per person

Seasonal Fresh Fruit Platter | $
Fresh Cut Honeydew, Pineapple, Cantaloupe, Watermelon
Blueberries, Red Wine Grapes

Assorted Raw Vegetable Platter | $
House Made Ranch Dip, Roasted Garlic, Lemon & Rosemary
Hummus Dip

Antipasto Platter | $
Assorted Grilled Vegetables, Imported Olives, House Pickled
Mushrooms, Deer Creek Aged Cheddar,
House Made Pork Terrine, Whole Grain Mustard
Freshly Baked House-made French Bread

SAMPLE MENUS - PLEASE INQUIRE FOR PRICING

BLACK PIG CATERING: PLATED DINNERS

All Plated Entrees must be pre-ordered, and come with choice of one salad and one dessert. Please choose one salad and one dessert option for all guests. For groups under 40 guests please limit to 2-3 entrée selections. Please note in most instances Place Cards and or Seating Chart may be required.

SALADS *Please choose One Salad *

Assorted Mixed Green Salad
Cucumber, Grape Tomato, Carrot, House Made Crouton, Sartori Parmesan Cheese, Roasted Garlic Balsamic Dressing

Classic Caesar Salad
Chopped Romaine, Scratch Caesar Dressing, House Made Croutons, Sartori Parmesan

Chopped Salad | + $ Per Person
Chopped Romaine & Iceberg Lettuce, Red Cabbage, Carrot, Grape Tomato, Cucumber, Deer Creek Aged Cheddar, Crispy Prosciutto, Buttermilk Ranch Dressing

Crisp Romaine & Butter Lettuce | + $ Per Person
Creamy Parmesan Dressing, House Made Croutons, Grape Tomatoes

Baby Spinach Salad | + $ Per Person
Blackberry Vinaigrette, Sartori Montamore Cheese, Candied Walnuts, Fresh Seasonal Berries

Baby Arugula Salad | + $ Per Person
Roasted Broccoli, Tomato Confit, Fresh Mozzarella, Toasted Pine Nuts, Caramelized Shallot Vinaigrette

DESSERTS *Please Choose One.

Chocolate Peanut Butter Tart
Gluten Free Peanut Butter Crust, Chocolate Terrine, Whipped Cream, Toasted Hazelnuts

Madagascar Vanilla Bean Pound Cake & Chocolate Terrine
Raspberry Plating Sauce, Whipped Cream, Fresh Blueberries

Caramel Apple Bread Pudding
Whiskey anglaise Plating Sauce, Whipped Cream

New York Style Cheesecake
Raspberry Coulis, Whipped Cream

ENTRÉE'S

Spinach & Parmesan Stuffed Chicken | $
Roasted Garlic Mashed Potato, Green Beans, Roasted Carrot, Marsala Wine Sauce [GF]

Cider Brined, Bacon Wrapped Bell & Evans Chicken Breast | $
Deer Creek Aged Cheddar & Scallion Mashed Potato, Sautéed Green Beans Apple Bourbon Chicken Jus [GF]

Pan Roasted Wester Ross Organic Scottish Salmon | $
Potato Leek Puree, Green Beans & Crimini Mushroom Red Wine Butter Sauce [GF]

Pan Seared North Atlantic Cod | $
Shrimp & Potato Hash, Bacon, Pearl Onions, Wilted Spinach & Baby Carrots, Whole Grain Mustard Sauce [GF]

Cider Brined Berkshire Pork-Loin | $
Grained Mustard and Fresh Herb Crust, Au Gratin Potato, Green Beans, Dried Cherry Natural Reduction Sauce [GF]

Jones Dairy Farm Bacon Wrapped Berkshire Pork Tenderloin | $
Dry Creek Aged Cheddar & Scallion Mashed Potato, Grilled Broccoli & Baby Carrots, Whiskey Peppercorn Cream Sauce [GF]

Braised Niman Ranch Prime Short-Rib | $
Roasted Garlic Mashed Potato, Roasted Carrots, Green Beans Natural Reduction Sauce [GF]

Grilled Certified Black Angus Beef Tenderloin 6 oz. | $
Cooked Medium, Buttermilk & Chive Mashed Potato, Grilled Broccoli, Cognac Demi Cream [GF]

Roasted Portobello Mushroom & Spinach Lasagna |$35
Spinach, Roasted Garlic Tomato Sauce, Basil Pesto Cream [V]

Seasonal Risotto | $35
Assorted Roasted Vegetables, Sartori Parmesan Cheese [GF][V]

SAMPLE MENUS - PLEASE INQUIRE FOR PRICING

BLACK PIG CATERING: DINNER BUFFETS

THE BLACK PIG

$ | per person plus tax & gratuity

Assorted Mixed Green Salad
Carrot, Cucumber, Grape Tomato, Julienne Red Onion, Sartori Parmesan, House Made Croutons, Roasted Garlic Balsamic Vinaigrette or House Made Ranch

Cucumber & Tomato Salad
Red Onion, Parsley, Lemon Dressing, Feta Cheese

Freshly Baked Focaccia Bread & Sweet Cream Butter

Black Pig Signature Veggie Mac & Cheese
Artisan Cheese Sauce, Roasted Cauliflower & Broccoli

Herb Roasted Chicken
Roasted Baby Red Potatoes, Sautéed Seasonal Vegetables

Cider Braised Pork Shoulder with Apple Sweet & Sour
Red Cabbage, Bacon, Apple Sweet & Sour

Choose (1) Dessert from our Dessert Menu (Level 1)

DESSERT OPTIONS:

LEVEL (1) DESSERT OPTIONS

Lemon Bars
Whipped Cream

Vanilla Pound Cake
Whipped Cream & Fresh Berries

Caramel Apple Bars
Cinnamon Whipped Cream, Vanilla Anglaise

Chocolate Pecan Bars
Caramel Sauce, Whipped Cream

LEVEL (2) DESSERT OPTIONS

New York Style Cheesecake
Raspberry Coulis, Whipped Cream

Chocolate Peanut Butter Tarts
Whipped Cream, Toasted Hazelnuts

Salted Caramel Cheesecake
Whipped Cream, Candied Walnuts

Mixed Berry Shortcake
Chantilly Cream, Mixed Fresh Berries

Chocolate Flourless Cake
Fresh Raspberries, Blackberry Coulis

THE BERKSHIRE

$ | per person plus tax & gratuity

Add 3rd protein & starch from below selections for $9.00

SALADS (CHOOSE 2)

Assorted Mixed Green Salad
Carrot, Cucumber, Grape Tomato, Julienne Red Onion, Sartori Parmesan, House Made Croutons
Roasted Garlic Balsamic Vinaigrette
or White Wine Shallot Vinaigrette

Classic Caesar Salad
Crisp Romaine Lettuce, House Made Croutons, Sartori Parmesan Cheese, Scratch Caesar Dressing

Chopped Salad
Crisp Romaine, Bell Peppers, Cucumber, Tomato, Broccoli, Garbanzo Beans, Aged Cheddar, Red Wine Herb Vinaigrette

Garbanzo & Black Bean Salad
Red Onion, Bell Pepper, Cucumber, Tomato, Chile Lime Vinaigrette, Cotija Cheese

***

Freshly Baked Focaccia Bread & Sweet Cream Butter

Berkshire Signature Truffle Mac & Cheese
Wisconsin Artisan Cheese Sauce, Jones Dairy Farm Black Pepper Bacon, White Truffle Oil

ENTRÉE (CHOOSE 2)

Cider Brined Berkshire Pork Loin
Whole Grained Mustard Cream, Roasted Garlic Mashed Potato

Rosemary & Lemon Grilled Bell & Evans Chicken
White Wine Butter Sauce, Buttermilk Mashed Potato

Braised Niman Ranch Beef Chuck Roast
Natural Reduction Sauce, Herb & Garlic Roasted Potato

Pan Seared Wester Ross Organic Salmon
Red Wine Butter Sauce, Orzo & Wild Rice Pilaf

***

Steamed Broccoli, Cauliflower & Carrots
tossed with Roasted Garlic Parsley Butter

Choose (1) Dessert from our Dessert Menu (Level 1)

THE MONTGOMERY

$ | per person plus tax & gratuity

Add 3rd protein & starch and 2nd Dessert from below selections for $10.00

SALADS (CHOOSE 2)

Assorted Mixed Green Salad
Carrot, Cucumber, Grape Tomato, Julienne Red Onion, Sartori Parmesan, House Made Croutons, Roasted Garlic Balsamic Vinaigrette or White Wine Shallot Vinaigrette

Kale Caesar Salad
Chopped Kale, House Made Croutons, Pickled Red Onion, Sartori Parmesan Cheese, Scratch Caesar Dressing

Israeli Cous Cous Salad
Zucchini, Yellow Squash, Red Bell Pepper, Red Onion, Cucumber, Basil Pesto

Grilled Vegetable & Quinoa Salad
Basil Pesto Vinaigrette, Sartori Montamore Cheese

***

Freshly Baked Focaccia Bread & Sweet Cream Butter

Berkshire Pork Ragout
House Made Italian Sausage, Braised Shoulder, Carrot, Onion. Fresh Herbs, Red Wine, San Marzano Tomato, Cream, Sartori Parmesan, Orecchiette Pasta

ENTRÉE (CHOOSE 2)

Bacon Wrapped Bell & Evans Chicken Breast
Bourbon Chicken Jus, Aged Cheddar & Scallion Mashed Potato

Braised Niman Ranch Beef Short Rib
Natural Reduction Sauce, Roated Garlic Mashed Potato

Rosemary Grilled Pork Tenderloin
Dry Sherry Mushroom Cream, Roasted Red Potato, Bacon & Bell Pepper Hash

Pan Seared Canadian Walleye
Tarragon Lemon Beurre Blanc, Orzo & Wild Rice Pilaf

***

Sautéed Baby Carrots, Haricot Verts, Red Bell Peppers
tossed with Roasted Garlic Parsley Butter

Choose (1) Dessert from our Dessert Menu (Level 2)

THE SIGNATURE BERKSHIRE

$ | per person plus tax & gratuity

Baby Spinach & Arugula Salad
Blackberry Vinaigrette, LaClare Farms Evalon Cheese, Fresh Seasonal Berries, Candied Pecans

Wild Rice & Roasted Root Vegetable Salad
Sweet potato, Parsnip, Carrot, Rutabaga, Red Onion, Celery, Dried Cranberries, Toasted Almonds, Red Wine Sage Vinaigrette

Freshly Baked Focaccia Bread & Sweet Cream Butter

Butter Poached Lobster & Pancetta Mac & Cheese
Cold Water Lobster, House Cured Pancetta, Artisan Cheese Sauce

Lemon & Herb Grilled Atlantic Swordfish
Potato Leek Puree, Haricot Verts with Roasted Crimini Mushrooms, Red Wine Butter Sauce

Cider Brined Berkshire Pork Tenderloin
Roasted Red Potatoes with Pearl Onion, Bacon & Mushrooms, Grilled Broccoli, Whiskey Pork Jus

Braised Niman Ranch Prime Beef Short Rib
White Truffle Mashed Potato, Baby Carrots, Cognac Veal Reduction

Choose (2) Desserts from our Dessert Menu (Level 1 or 2)

THE ITALIAN BUFFET

$ | per person plus tax & gratuity

Arugula & Radicchio Salad
Red Onion, Golden Raisins, Lemon Vinaigrette
Crispy Prosciutto, Sartori Parmesan Cheese

Caprese Salad
Heirloom Tomatoes, Grande Fresh Mozzarella, Basil Pesto

Freshly Baked Focaccia Bread & Sweet Cream Butter

Berkshire Pork Ragout
House Made Italian Sausage, Braised Pork Shoulder, Carrot, Onion. Fresh Herbs, Red Wine, San Marzano Tomato, Cream, Sartori Parmesan, Orecchiette Pasta

Olive Oil Poached Atlantic Cod
Orzo Pasta, Zucchini, Grape Tomato, Parsley, White Wine Caper Cream

Prosciutto Wrapped Bell & Evans Chicken
Garlic & Parsley Roasted Red Potatoes, Grilled Broccoli & Red Bell Peppers, Lemon Rosemary Sauce

Tuscan Braised Niman Ranch Beef Short Rib
Red Wine, San Marzano Tomato, House Cured Pancetta, Pearl Onion, Fennel, Horse Radish Gremolata

Bourbon Tiramisu

Chocolate Pistachio Cannoli

THE FRENCH BUFFET

$ | per person plus tax & gratuity

Salade du Marche aux Hebes Fraiche
Assorted Mixed Greens, Seasonal Vegetables, Creamy Goat Cheese Dressing, House Made Croutons

Salade Nicoise
Green Beans, Tomato Confit, Olives, Potatoes, Egg, Olive Oil Cured Tuna, Red Wine Shallot Vinaigrette

Freshly Baked Focaccia Baguette & Sweet Cream Butter

Crème Du Barry
Cream of Cauliflower with Deer Creek Aged Cheddar

Poulet Confit aux Argumes, Sauce aux Cerise
Bell & Evans Chicken Confit
Pearl Onions, Mushrooms, Bacon, Garlic and Fresh Herbs, Citrus Cherry Sauce

Saumon de Dijon aux Herbes, Beurre Rouge
Fresh Herb & Dijon Crusted Salmon Filet
Grilled Broccoli, Red Wine Butter Sauce, Sautéed Green Beans

Beef Short Rib Bourginon Aux Pommes Purée
Braised Neman Ranch Short Rib
Pearl Onion, Mushroom, Bacon Lardon and Carrot, Roasted Garlic Mashed Potato

Pommes Anna
Roasted & Layered Potatoes, Parmesan Cheese, Cream

Tarte Aux Pommes, Sauce Anglaise
Apple Tart with Vanilla Anglaise Sauce

OR

Gateau a la Vanille Avex Crème au Chocolat
Vanilla Pound Cake with Chocolate Pastry Cream & Fresh Berries

SAMPLE MENUS - PLEASE INQUIRE FOR PRICING

BLACK PIG CATERING: BREAKFAST BUFFETS

CONTINENTAL

$ | per person plus tax & gratuity

Assorted Breakfast Pastry
Sweet Cream Butter, House Made Jam

Whole Fresh Fruit

PIGLET BREAKFAST

$ | per person plus tax & gratuity

Assorted Breakfast Pastry

Sweet Cream Butter

House-Made Jam

Scrambled Farm Fresh Organic Eggs

Deer Creek Aged Cheddar Cheese

Jones Dairy Farm Smoked Bacon OR Breakfast Sausage

Rosemary & Garlic Roasted Breakfast Potatoes

WHOLE HOG BREAKFAST

$ per person plus tax & gratuity

Assorted Breakfast Pastry & Bagels
Sweet Cream Butter, House Made Jam, Cream Cheese

Seasonal Fresh Fruit Salad

Scrambled Farm Fresh Organic Eggs
Deer Creek Aged Cheddar Cheese

Jones Dairy Farm Smoked Bacon OR Breakfast Sausage

Rosemary & Garlic Roasted Breakfast Potatoes

Low Fat Yogurt & Granola
Seasonal Berries

BREAKFAST ADD-ONS

Add Low Fat Yogurt & Granola | $ per person

Add Bagels or English Muffins | $ per dozen Bagels
come with Cream Cheese

Buttermilk Pancake | $4 per person
Artisan Wisconsin Maple Syrup

Hand Dipped Vanilla Bean French Bread
|$ per person
Bourbon Anglaise, Whipped Cream, Candied Walnuts

Chef Manned Omelet Station | $ per person
(Minimum of 30 People)
Farm Fresh Organic Eggs, House Cured Berkshire Ham, Deer Creek Aged Cheddar, Baby Swiss, Chopped Jones Smoked Bacon, Mushroom, Onion, Bell Pepper, Tomato

SAMPLE MENUS - PLEASE INQUIRE FOR PRICING

BLACK PIG CATERING: LUNCH BUFFETS

THE SKINNY PIG

$| per person plus tax & gratuity

Assorted Mixed Green Salad
Carrot, Cucumber, Grape Tomato, Julienne Red Onion, Sartori Parmesan, House Made Croutons, Roasted Garlic Balsamic Vinaigrette Or House Made Ranch

Crisp Romaine & Butter Lettuce
Grape Tomatoes, Balsamic Grilled Onion, Signature Creamy Parmesan Dressing, House Made Croutons

Freshly Baked Focaccia Bread & Sweet Cream Butter

Grilled Vegetable Pasta Salad
Penne Pasta, Seasonal Grilled Vegetables, Roasted Red Pepper & White Wine Vinaigrette, Sartori Parmesan Cheese

Potato Leek Soup

Assorted Freshly Baked Cookies

THE SIGNATURE PIG

$ | per person plus tax & gratuity

Assorted Mixed Green Salad
Carrot, Cucumber, Grape Tomato, Julienne Red Onion, Sartori Parmesan, House Made Croutons, Roasted Garlic Balsamic Vinaigrette or White Wine Shallot Vinaigrette

Creamy Tomato Basil Soup

Freshly Baked Focaccia Bread & Sweet Cream Butter

Berkshire Signature Truffle Mac & Cheese
Wisconsin Artisan Cheese Sauce, Jones Dairy Farm Black Pepper Bacon, White Truffle Oil

Build Your Own Pulled Pork Sandwiches
House Smoked & Slow Cooked Berkshire Pork Shoulder, Deer Creek Aged Cheddar, Creamy Coleslaw, House Made French Roll

Assorted Freshly Baked Cookies & Brownies

THE BERKSHIRE PIG

$ per person plus tax & gratuity

Crisp Romaine & Butter Lettuce
Grape Tomatoes, Balsamic Grilled Onion, Signature Creamy Parmesan Dressing, House Made Croutons, House Cured Pancetta

Seasonal Fresh Fruit Salad

Potato Leek OR Creamy Tomato Basil Soup

Freshly Baked Bread & Sweet Cream Butter

Herb Grilled Bell & Evans Chicken Breast
Roasted Garlic Mashed Potato, Seasonal Vegetables, Marsala Chicken Sauce

Cider Brined Berkshire Pork Shoulder
Apple Braised Red Cabbage, Roasted Potatoes, Apple Sweet & Sour

Vanilla Pound Cake Bites
Whipped Cream

THE BIG PIG

$ per person plus tax & gratuity

Assorted Mixed Green Salad
Carrot, Cucumber, Grape Tomato, Julienne Red Onion, Sartori Parmesan, House Made Croutons, Roasted Garlic Balsamic Vinaigrette or White Wine Shallot Vinaigrette

Seasonal Fresh Fruit Salad

Cajun Corn Soup

Freshly Baked Bread & Sweet Cream Butter

Mustard & Fresh Herb Roasted Berkshire Pork Loin
Roasted Garlic Mashed Potato, Green Beans & Carrots

Pan Seared Wester Ross Organic Scottish Salmon Filet
Sautéed Vegetable Ratatouille, Pesto Cream Sauce

Crispy Bell & Evans Chicken Parmesan
Tomato Basil Pasta, Sartori Parmesan Cheese

Chocolate Peanut Butter Tarts
Whipped Cream, Toasted Hazelnuts

SAMPLE MENUS - PLEASE INQUIRE FOR PRICING

BLACK PIG CATERING: PLATED LUNCHES

For Groups under 30 people please limit selections to 3-4 options total.

SALADS

Served with Chopped Fresh Fruit and House Made Vanilla Pound Cake with Whipped Cream & Seasonal Berries

Baby Spinach Salad | $
Blackberry Vinaigrette, Sartori Montamore Cheese, Fresh Strawberries, Candied Walnuts

Organic Quinoa, Kale & Arugula Salad | $
Roasted Seasonal Vegetables, Roasted Shallot Vinaigrette, Toasted Almonds

Add 3oz. Grilled Chicken Breast | $

Add 3oz. Grilled Salmon Filet | $

SANDWICHES

Served with Mixed Green Salad with Roasted Garlic Balsamic Dressing and House Made Vanilla Pound Cake with Whipped Cream & Seasonal Berries

Signature Berkshire Pulled Pork Sandwich | $
Deer Creek Aged Cheddar, Creamy Coleslaw
House Made French Roll

Grilled 8oz Niman Ranch Prime Burger | $
(cooked medium)
Lettuce, Deer Creek Aged Cheddar
Smoked Bacon & Tomato Jam, Brioche Bun

Pesto Grilled Bell & Evans Chicken Breast Sandwich | $
Arugula, Tomato, Balsamic Onion Jam, Fresh Mozzarella, Brioche Bun

Balsamic Grilled Portobello & Summer Squash Sandwich | $
Baby Swiss, Lettuce, Tomato, Roasted Garlic & Fresh Herb Aioli, House Made French Roll

SIDE Coleslaw, French Fries or Fresh Fruit (+$)

ENTREES

Served with Mixed Green Salad with Roasted Garlic Balsamic Dressing and House Made Vanilla Pound Cake with Whipped Cream & Seasonal Berries

3 Sheep's Pilsner Brined Bell & Evans Chicken Breast | $
Buttermilk Mashed Potato, Seasonal Vegetable, Natural Reduction

Apple Cider Brined Berkshire Pork Loin | $
Rosemary Roasted Potatoes, Seasonal Vegetables, Bourbon Demi Glaze

Pan Seared Wester Ross Organic Scottish Salmon Filet | $
Pearl Onion & Bacon Potato Hash, Seasonal Vegetables, White Wine & Lemon Butter Sauce

Bacon Wrapped Meatloaf | $
Roasted Garlic Mashed Potato, Seasonal Vegetables, Red Wine Reduction Sauce

Organic Quinoa & Barley | $
Grilled Vegetables, Spinach & Parmesan Cheese, Roasted Red Pepper Coulis, Arugula Salad