



Le Cocktail Party

Small- "big" tastes of food perfect for a wedding or and elegant event

- **Mozzarella "lolly"**- Tomato jam and fresh herbs
- **Curried Chicken**- Cucumber tatziki
- **Mini Potato**- Chive cream and smoked salmon (or caviar)
- **Carrot Soup Shooter**- Pesto and crème fraiche
- **Cheese Platter**- Selection of local cheeses, fresh fruit, fig jam, olives, and toasted nuts.
- **Antipasti**- Cured italian style meats, mozzarella, marinated olives, grilled vegetables, house grain mustard.
- **Bruschetta** — Smoked tomato confit with whipped goat cheese and fresh herbs
- **Peruvian Shrimp Ceviche**- Spicy mayo, popcorn
- **Crackers and Crustini**

Each Served on Platters, buffet style service. (Hors d' oeuvres can be substituted for like items, ask about adding bar service)
\$21 Per Person

Le "B" Shower

Hors d' oeuvres perfect for the bridal or baby shower

- **Spring Pea Soup Shooters**- Mint, Lemon Zest, and Yogurt
- **Fruit Platter**- Seasonal fruits with whipped Frangelico Cream
- **Peruvian Shrimp Ceviche**- Spicy mayo, popcorn, celery
- **Smoked Salmon Bruschetta**- Cream Cheese and Chive
- **Walnut and Feta Hummus**- Pomegranate and Pita Chips
- **Raspberry Tarts**
- **Mini Cupcakes**

Each Served on Platters, buffet style service. (Hors d' oeuvres can be substituted for like items, ask about adding bar service)
\$17 Per Person

Le Light Eaters

Platters for casual eating and delicious grazing

- **Cheese Platter**- Selection of local cheeses, fresh fruit, fig jam, olives, and toasted nuts.
- **Antipasti**- Cured italian style meats, mozzarella, marinated olives, grilled vegetables, house grain mustard.
- **Hummus**- Whipped local garbanzo beans with tahini. Served with peppers, cucumber tatziki and flat bread
- **House Mozzarella Caprese**- Seasonal tomato garnish, fresh mozzarella, sweet basil, olive oil, and sea salt
- **Smoked Trout**- Smoked local steekhead with whipped cream cheese, dandelion capers, and pickled shallots.
- **Crackers and Crustini**

Each Served on Platters, buffet style service. (Platters can be substituted for like items)
\$13 Per Person

Le Break Time

Platters for in between meal snacks... and meetings

- **Vegetable Platter**- Selection of local fresh vegetables and dips
- **Crackers n Cheese**- Selection of domestic cheeses with a variety of crackers
- **Hummus**- Whipped local garbanzo beans with tahini. Served with peppers, cucumber tatziki and flat bread
- **Toasted Almonds**- Roasted in olive oil with sea salt
- **Coffee/Tea Service**- Coffee, hot tea and ice water
- **Crackers and Crustini**

Each Served on Platters, buffet style service. (Platters can be substituted for like items)
\$8 Per Person

Le Manana

Morning meeting pick me up!

- **Fruit Platter**- Selection of local fresh fruit and dips
- **Yogurt Bar**- Greek yogurt, granola and berries
- **Muffins**- assorted, fresh baked muffins
- **Assorted Pastries**- Baked fresh from Eat Good
- **Coffee/Tea Service**- Coffee, hot tea and ice water

Each Served on Platters, buffet style service. (Platters can be substituted for like items)
\$7 Per Person

Breakfast

Le Hearty Breakfast

Simple hearty breakfast

- **Scrambled Eggs**- Whipped farm fresh eggs
- **Applewood Smoked Bacon and Sausage**
- **Breakfast Potatoes**- Idaho potatoes with rosemary
- **Banana bread**
- **Apple Turnovers**
- **Mini Muffins**
- **Jams and Butters**
- **Roast House Coffee and Orange Juice**

Each Served on Platters or Chafing Dish, buffet style service. (Mains and sides can be substituted for like item)
\$14 Per Person



Le Elegant Brunch

For breakfast or brunch

- **French Toast-** Maple batter served with warm syrup
- **Wild Mushroom Frittata-** Sautéed spinach and onions slow baked in apple wood oven
- **Fruit Salad-** Local fruits served with granola and honey yogurt
- **Banana bread**
- **Apple Turnovers**
- **Mini Muffins**
- **Jams and Butters**
- **Roast House Coffee**
- **Fresh Orange Juice**
- **Mimosa Station**

*Each Served on Platters or Chafing Dish, buffet style service. (Mains and sides can be substituted for like item)
\$24 Per Person*

Le Piccolo

Breakfast on the lighter side

- **Bagels and Cream Cheese**
- **Assorted Muffins and pastries**
- **Fresh Fruit Platter and Dip**
- **Scrambled Eggs-**whipped farm fresh eggs
- **Jams and Butters**
- **Roast House Coffee and Orange Juice**

*Each Served on Platters or Chafing Dish, buffet style service. (Mains and sides can be substituted for like item)
\$11 Per Person*

Le Piatto

Plated breakfast for a upscale style event

- **Starter-** Yogurt brulee with granola and fresh fruit
- **Choice of Entrée-**
 - **Eggs Benedict-** Grilled country ham with hollandaise on English muffins with poached eggs
 - **Roasted Vegetable Omelet-** Goat cheese, toasted walnuts and herbs in a three egg omelet
- **Hearth Fired Toast with House Butter and Jam**
- **Roast House Coffee and Orange Juice**

*Each Served on Plates. Plated style service . (Mains and sides can be substituted for like item)
\$16 Per Person*

Le Fruit

Simple kick start to the day!

Fruit Platter- Fresh local fruit and berries

Yogurt Dip- Honey-Yogurt Dip and fresh baked granola

*Each Served on Platters or Chafing Dish, buffet style service (Mains and sides can be substituted for like item)
\$5 Per Person*

Le Breakurrito Bar

South of the border breakfast burrito bar

- **Meat-** Chorizo sausage
- **Condiments-** Salsa roja and verde, crema, cilantro, limes, & queso
- **Wraps-** Fresh tortillas
- **Side-** Scrambled eggs with cotija cheese

*Each Served on Platters or Chafing Dish, buffet style service. (Salad/side can be substituted for like item)
\$8 Per Person*

Luncheon

Le Garden and Kettle

Great for a catered luncheon or a light dinner.

- **Apple and Belgium Endive Salad-** Bacon, WA apple, pecans, white cheddar, and buttermilk-poppy dressing
- **Farmer's Garden Salad** Everything great at the market with our "Ranch" dressing
- **Roast Carrot Soup** Local carrots, top pesto, crème fraiche
- **Crackers and Crustini**
- **Dessert-** Brownie and cookie platter

*Each Served on Platters and Bowls, buffet style service (Salads and soups can be substituted for other options)
\$11 per person*

Le Apple Wood Grilled Burger Bar

Burger buffet, perfect for every type of occasion

- **Burgers-** Grilled mini burgers and toasted buns
- **Cheese-** Assortment of domestic cheeses
- **Condiments-** House made mustards, mayo and aiolis and pickles

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- **Veggies-** Lettuce, onions, and seasonal tomato
 - **Farmers Garden Salad-** Veggies, Ranch, croutons
 - **Chips-** Kettle style chips
 - **Dessert-** Brownie and cookie platter
- Each Served on Platters or Chafing Dish, buffet style service. (Salad can be substituted for like item)*
\$11 Per Person

Le Luncheon

Salad and entrée on the lighter side

- **Caesar Wedge-** Romaine heart, garlic dressing, white anchovy, croutons, garlic confit
 - **Choice of :**
 - **Poach and Roasted Chicken-** Sautéed wild mushrooms, sherry cream and thyme
 - **Roasted Trout-** hazelnut butter and lemon
 - **Applewood Grilled Vegetables and Rice Medley**
 - **Hearth Fired Bread with House Butter**
- Each Served on Platters or Chafing Dish, buffet style service. (Salad can be substituted for like item)*
\$16 Per Person

Le Boxed Lunch

Salad and Sandwich with a Small Dessert

Deli Style Sandwich- Choice of one or two different meats and cheeses

Choice of Side- Charred corn pasta salad or kettle chips

Dessert- Fresh baked cookies

Each Served in boxes. (Salad/side can be substituted for like item)
\$10 Per Person

Le Fiesta

South of the border lunch with tacos and burritos, buffet style

- **Meat-** Pulled Pork, Beef Barbacoa or Spice Grilled Chicken
 - **Condiments-** Salsa roja and verde, crema, cilantro, limes, lettuce, & queso
 - **Wraps-** Fresh and crispy tortillas
 - **Side-** Refried beans and Spanish rice
- Each Served on Platters or Chafing Dish, buffet style service. (Salad/side can be substituted for like item)*
\$10 Per Person

Le Panhandler

Straight from the garden to the oven, baked potato bar

- **Idaho Famous Baked Potatoes-** roasted with sea salt and olive oil
 - **Condiments-** Salsa roja, sour cream, green onion, crispy bacon, broccoli and cheddar
 - **Side-** House made chili served hot with cornbread croutons
- Each Served on Platters or Chafing Dish, buffet style service. (Salad/side can be substituted for like item)*
\$8 Per Person

Plated Dinner

Le Simple Three

Plated appetizers, soup or salad, entrée and small dessert.

Choice of Soup or Salad

- **Harvest Salad-** Mixed greens with honey vinaigrette, walnuts and pears
- **Smoky Tomato Soup-** Grilled cheese croutons

Choice of Entree

- **Roasted Pork Loin-** Cider brined with apple chutney
- **Roasted Alaskan Pollock-** Miso roasted with slaw

Served with

- **Rice Pilaf**
- **Applewood Grilled Vegetables**
- **Hearth Fired Bread with House Butter**

Dessert

- **Raspberry Crisp-** Peach Ice Cream

Each Served Plated Style service. Ask about adding paired wines. (Hors d' Oeuvres, Salad, and Sides can be substituted)
\$22 Per Person

Le Plated Four Course

Plated appetizers, soup or salad, entrée and small dessert.



Appetizer

- **Smoked Salmon-** Appleslaw, soy brown sugar glaze, ginger aioli, and shaved shallots

Choice of Soup or Salad

- **Farmers Garden Salad-** Everything we found to be great at the market with our “Ranch” dressing
- **Roasted Carrot Soup-** Local carrots, pesto, crème fraiche

Choice of Entree

- **Poach and Roasted Chicken-** Sautéed wild mushrooms, sherry cream and thyme
- **Slow Roasted New York Striploin-** Pickled and whipped horseradish, poached onion and jus

Served with

- **Whipped Potatoes**
- **Sauteed Vegetables**
- **Hearth Fired Bread with House Butter**

Dessert

- **Carrot Cake-** Bourbon Ice Cream, Carrot Puree, Spiced Anglaise, Pralines

*Each Served Plated Style service. Ask about adding paired wines.
(Hors d’ Oeuvres, Salad, and Sides can be substituted for like item)
\$32 Per Person*

Le Grand Five

Plated appetizers, soup, salad, intermezzo, entrée and dessert.

Appetizer

- **Crab Cakes-** Dungeness crab cakes served with sweet potato aioli, WA apples, and truffled greens

Soup

- **Roast Carrot Soup-** Local carrots, pesto, crème fraiche

Salad

- **Apple-Endive Salad-** Poppyseed dressing, apples, cheddar, bacon and pecans

Intermezzo

- **Orange Basil Sorbet-** Splash of Champagne

Choice of Entrée

- **Applewood Smoked Salmon-** Appleslaw, soy brown sugar glaze, ginger aioli, and shaved shallots
- **Pepper Crusted Ribeye-** Red Wine Reduction and Jack Daniels Cream

Served with

- **Smash Roasted Potatoes, Applewood Grilled Vegetables, Hearth Fired Bread with House Butter**

Dessert

- **Huckleberry Cheesecake-** Huckleberry compote, Red Wine Syrup, Whipped Sour Cream, Lemon Shortbread

*Each Served Plated Style service. Ask about adding paired wines . (Apps, Salad,& Sides can be substituted for like item)
\$45 Per Person*

Buffet Dinner

Le Classic Three

Passed hors d’oeuvres , buffet style service salad and entrée.

Hors d’oeuvres

- **Bruschetta —** Smoked tomato confit with whipped goat cheese and fresh herbs
- **Peruvian Shrimp Ceviche-** Spicy mayo, popcorn, celery

Salad

- **Farmers Garden Salad-** Everything we found to be great at the market with our “Ranch” dressing

Choice of Entree

- **Poach and Roasted Chicken-** Sautéed wild mushrooms, sherry cream and thyme
- **Slow Roasted New York Striploin-** Pickled and whipped horseradish, poached onion and jus

Served with

- **Whipped Potatoes**
- **Applewood Grilled Vegetables**
- **Hearth Fired Bread with House Butter**

*Each Served on Platters or Chafing Dish, buffet style service. (Hors d’ Oeuvres, Salad, and Sides can be substituted for like item)
\$26 Per Person*

Le Casual Dinner

Salad and entrée buffet style

Salad-Caesar Wedge- Romaine heart, garlic dressing, white anchovy, croutons, garlic confit

Entrée-



- **Poach and Roasted Chicken-** Sautéed mushrooms, sherry and thyme
- **Slow Roasted New York Striploin-** Whipped horseradish, poached onion and jus

- **Whipped Potatoes**
- **Applewood Grilled Vegetables**
- **Hearth Fired Bread with House Butter**

Sides-

*Each Served on Platters or Chafing Dish, buffet style service. (Salad and sides can be substituted for like item)
\$22 Per Person*

Le Gourmet BBQ

Buffet style BBQ

Salad

- **Coleslaw**
- **Roasted Corn and Mac Salad-** Charred corn, mac noodles, spicy dressing
- **Southwest Caesar Salad-** Chile-lime Caesar dressing, grilled croutons, pepitas, limes

Entree

- **Slow Cooked BBQ Brisket-** Bourbon BBQ sauce
- **Grilled Chicken-** Brown sugar rubbed BBQ chicken

Sides

- **Woodfire BBQ Beans**
- **Applewood Smoked Red Potatoes**
- **Chargrilled Corn on the Cob**—honey butter
- **Honey Kissed Cornbread**

*Each Served on Platters or Chafing Dish, buffet style service. (Salad and sides can be substituted for like item)
\$20 Per Person*

Le Comfort Food

Comfort style buffet

Salad

- **Coleslaw-** Traditional
- **Wedge Salad-** Ranch dressing, bacon, tomatoes, egg, blue cheese

Entree

- **Grown Up Mac n Cheese-** Four cheese sauce tossed with macaroni, then baked golden
- **Fried Chicken-** Buttermilk chicken coated in Waffles

Sides

- **Honey Kissed Cornbread-** Honey butter
- **Cookie and Brownie Platter**

*Each Served on Platters or Chafing Dish, buffet style service. (Salad and sides can be substituted for like item)
\$14 Per Person*

Make Your Own

Tip: To replace a full dinner, choose between 8-10 items from both "Hors d'Oeuvres" and "Platters". This will ensure your guests will have enough to eat through the event.

Le Other Options 1

Create your own!

Hors d' Oeuvres

- Seared jumbo prawn on mini fork with cilantro-lime drizzle \$2.50
- Smoked trout on crispy potato with pickled onion, horseradish creme and chive 2.50
- Cherry tomato basil and goat cheese mini tart 2.50
- Jumbo prawn cocktail "shooter" with salt rim shot glass and spicy tomato gazpacho 2.50
- Wild mushroom & rosemary mini tart with truffle 2.95
- Chicken skewers (Thai peanut, curried, rosemary-garlic, smoked) 2.95
- Mini bahn mi with beef or tofu, pickled daikon, carrots, cilantro cucumber and spicy aioli 3.25
- Radish cups filled with smoked trout and dill mousse, topped with daikon sprouts 2.50
- Parmesan cone with wild mushroom mousse 3.50
- Pan seared jumbo sea scallops with smoked paprika aioli and micro greens 3.95
- Smoked salmon and cucumber canapés with meyer lemon- dill crème fresh 2.50
- Mini "grown-up" grilled cheese sandwiches with smoked mozzarella, prosciutto and pesto 2.95

- Thai style prawns with lime, chili, thai basil, radish and scallion 2.75
- Fresh spring rolls w/ cucumber, carrot, daikon, shrimp or tofu, mint, chili dipping sauce \$2.95
- Gorgonzola crostini with local pear and caramelized onion and balsamic drizzle 2.50
- Bruschetta with beef, horseradish & watercress \$2.50
- Caprese bruschetta with tomato, basil, fresh mozzarella and balsamic drizzle 2.50
- Spring pea bruschetta with fresh shucked peas, shallot, mint and meyer lemon zest 2.75
- Brie and grilled apricot bruschetta with pistachio 2.50
- Mini crab cake with jalapeno, cilantro and lime and smoked chili aioli 3.95
- Endive filled with white cheddar, apples, pecans and poppyseed dressing 2.75
- Roasted mini potato with lemon chive cream, smoked salmon (or caviar) 2.50
- Spicy Indian chicken tikka skewer with cool cucumber yogurt dipping sauce 2.50

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- Mini tarragon chicken salad cup with grapes, cashews, tarragon and capers 2.95
- Mini lamb (or beef) meat ball spiced with zaatar on mini fork with tzatziki dipping sauce 2.95
- Grilled rosemary beef skewer with pearl onions 3.50
- Braised beef short rib bite with parmesan polenta and rosemary on mini spoon 2.95
- Grilled beef (or lamb) "slider" with gorgonzola and balsamic onions 2.95
- Lemon grass- ginger beef in cucumber cups with mint, thai basil and ginger 2.50
- Caprese mozzarella "lollipop" with marinated mozzarella, cherry tomato & basil 2.50
- Yellowtail crudo thinly sliced, served w/ fresh mild chili, lime oil, thai basil on mini spoon 2.50
- Sesame pepper crusted ahi bites with wasabi scallion crème 2.95
- Albacore and daikon ribbon salad with toasted sesame chive vinaigrette 2.95
- Hamachi with pomelo, avocado, lemon zest and lemon oil on mini spoon 2.50
- Vietnamese crab sliders with basil, radish and cucumber 3.75
- Foie gras mousse on toasts with truffled grapes and watercress \$3.50
- Ginger chicken skewer with with miso-brown butter vinaigrette 2.50
- Truffled deviled eggs with mascarpone, salmon roe and chive 3.50
- Breakfast deviled eggs with candied bacon, crisp potato, and maple 1.75
- Grilled lemon grass chicken skewer with spicy thai peanut sauce 2.50
- Beef tenderloin carpaccio with anchovy-caper -parsley "salad" lemon oil and pickled radish 3.95
- Duck confit with wild on arugula \$3.95
- Mini truffled mac and cheese with bacon (or traditional) served in porcelain cup 2.75-3.25
- Mini french onion soup with rosemary crouton and melted gruyere. 3.50
- Fresh watermelon, mint and feta skewer 2.50
- Fresh berry cups with mint and orange zest and vanilla cream drizzle 2.95
- Whipped brie with pears and fig chutney 2.95
- Sweet potato tamale with chile chutney 2.50
- Open faced BLT (Mini Sourdough with Candied bacon, Mayo, and Tomato Jam) 1.95
- Mini crab cakes with apple and lemon aioli 3.50
- Lobster stuffed potatoes 3.50
- Peruvian shrimp ceviche with popcorn 2.95
- Peanut Oaxaca chicken tacos 2.50
- Onion Tartlet with blue cheese and walnuts 2.50
- Tomato bruschetta with balsamic vinegar & feta 2.50
- Gorgonzola-fig bruschetta with balsamic honey 2.95

Make Your Own

Le Other Options 2

Create your own!

Platters

- Cheese - selection of local cheeses, fresh fruit, fig jam, olives, and toasted nuts. 2.95
- Antipasti- cured italian style meats, mozzarella, marinated olives, grilled vegetables, house grain mustard. 2.95
- Fruit - seasonal fruits with whipped Frangelico Cream 2.95
- Walnut and feta hummus- Pomegranate and Pita Chips 2.50
- Hummus- whipped local garbanzo beans with tahini. Served with peppers, cucumber tatziki and flat bread 2.50
- Smoked trout- smoked local steakhead with whipped cream cheese, dandelion capers, and pickled shallots. 2.95
- House mozzarella caprese- Seasonal tomato garnish, fresh mozzarella, sweet basil, olive oil, and sea salt 2.75
- Roasted vegetable and goat cheese terrine- with arugula pesto served with rustic bread 2.95
- Crudités, fresh, crisp vegetables served with delicious pesto cream or buttermilk ranch 2.50
- Prawn cocktail, poached prawns with cocktail sauce and lemons 4.
- Smoked avocado guacamole with fresh tortilla chips 2.95
- Ahi tartare with rice crackers and wakame salad 3.50

Entrees

- Grilled rosemary chicken with garlic, lemon zest, sea salt and cracked pepper 11. (organic + \$2)
- Lemon artichoke chicken with sage, roasted artichoke hearts, capers and lemon 12.
- Roasted chicken breast with wild mushrooms, sage and light gorgonzola cream 13.
- Braised chicken with white wine & fennel 13.
- Dijon crusted chicken with dijon mustard, parmesan and crispy sage 13.
- Brie, sage and bacon stuffed chicken breast 15.
- Honey BBQ chicken with house BBQ Sauce 11.
- Moroccan chicken with cumin and cinnamon with smoked tomato - apricot relish 12.
- Chicken marsala with mushrooms and marsala wine cream sauce 13.
- Crispy skinned duck breast, roasted grapes , thyme and shallots 17.
- Grilled beef tenderloin with smoked salt 28.
- Grilled marinated flat iron steak with chimichurri sauce 15.
- Zinfandel-braised beef short ribs with juniper 16.
- Pepper and herb crusted trip tip beef loin with gremolita or horseradish chive cream 13.
- Grilled miso salmon with black pepper, ginger and brown sugar 13. (wild, market price)
- Shiitake crusted salmon filet with wild mushrooms, rosemary and truffle oil 15.

Tip: Menu items may be served individually plated, family style or buffet style. Gluten free and vegan menu's available.

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- Grilled halibut with roasted tomato and shallots, basil and grapefruit zest 20.
- Coriander seed crusted ahi with smoked red pepper , tomato and shallot sauce 16.
- Seared jumbo sea scallops with crispy shallots and bacon vinaigrette 18.
- Apple cider pork tenderloin 16.
- Crab cakes with fresh corn, red pepper, shallot, basil and meyer lemon aioli 16.
- Grilled lamb chops marinated with rosemary, mint and garlic 22.
- Lamb shank braised with shallots & red wine 17.
- Rosemary chicken lasagna with freshly made pasta, ricotta, and light flavorful rosemary cream 10.
- Gourmet macaroni & cheese with smoked gouda 9.
- Gorgonzola & mushroom lasagna with chicken 11.
- Baked penne pasta with rosemary, chicken, parmesan and basil cream sauce 10.
- Wild mushroom and Italian sausage lasagna with fresh made pasta, rosemary and mozzarella 11.
- Wild and tame mushrooms over crispy rosemary polenta with smoked pepper sauce 12.
- Quinoa cake topped with tomato-chic pea-cucumber “salad” w/ mint & goat cheese crumbles 12.
- Indian vegetable samosa with coconut curry sauce and fresh mint ginger relish 16.
- Coconut tofu with red coconut curry sauce, roasted pineapple, red peppers 12.
- Roasted eggplant napoleon w/ roasted pepper, basil, mozzarella and smoked red pepper sauce 14.
- Roasted vegetable lasagna w/ ricotta (or tofu “ricotta”), arugula pesto & goat cheese 10.
- Szechwan tofu with smoked chilies, green beans, snap peas, red pepper & roasted peanuts 12.
- Spinach ravioli, roasted tomato, shaved parmesan 11.
- Fresh butternut ravioli with browned butter, smoked curado cheese and crispy sage 12.
- Indian spiced lentil cakes with Indian curry 13.
- Cedar Plank Salmon roasted and served on a cedar plank with apple slaw and ginger aioli 16.
- Prime Rib, served with your choice of with au jus and horseradish cream 18.

Make Your Own

Le Other Options 3

Create your own!

Vegetable Sides

- Grilled asparagus with lemon thyme vinaigrette 1.95
- Grilled artichokes with lemon parsley vinaigrette 2.95
- Grilled tomatoes with basil oil 1.95
- Fried eggplant with honey glaze 2.50
- Sauteed green beans with toasted hazelnuts and truffle oil and lemon zest 1.95
- Braised seasonal greens (kale, chard, mustard, spinach) with maple and bacon 1.95
- Braised baby carrots with tender tops, butter, orange and thyme 2.95
- Roasted brussel sprouts with shallot and warm bacon vinaigrette 1.95
- Roasted spaghetti squash with nutmeg, maple and white pepper 2.50
- Cider-glazed roasted root vegetables with sage (parsnips, potatoes, beets, turnips, potatoes) 2.50
- Sauteed kale with shallots, currants and pine nuts 2.50
- Grilled zucchini and yellow summer squash with summer herbs 1.95
- Oven roasted beets with balsamic glaze and goat cheese 2.50
- Oven roasted cauliflower with toasted coriander seed and curry 2.50
- Zucchini gratin with bread crumbs and parmesan 2.95
- Roasted whole wild mushrooms with truffle and rosemary 2.95
- Grilled miso glazed eggplant with chili and sesame 2.50
- Steamed broccoli with olive oil, garlic, chili flakes and shaved parmesan 1.95
- Grilled corn on the cob with honey-chipotle butter 2.50
- Stir fried snow peas with ginger and garlic 2.50

Starch Sides

- Creamy rosemary polenta with parmesan 2.50
- Savory leek bread pudding with smoked gouda 2.50
- “Corn bread” pudding with fresh corn, bacon and leeks 2.50
- Parsnip and potato gratin with pecorino 2.50
- Horseradish mashed potatoes with chives 1.95
- Goat cheese mashed potatoes 2.50
- Chive mashed potatoes 2.50
- Roasted baby red potatoes with tossed with flavorful basil pesto 1.95
- Roasted baby red potatoes with rosemary, garlic and sea salt 1.95
- Scalloped potatoes with smoked gouda 2.50

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- Smash roasted red potatoes with dill, parsley and lemon vinaigrette 2.50
- Sea salt baked russet potato with all the fixings 2.95
- Bbq baked beans 1.95
- Slowed cooked rosemary white beans with leeks and pancetta 2.50
- Quinoa with shallots and herbs 2.50
- Roasted cauliflower gratin with bread crumbs, lemon thyme, and parmesan 2.50
- Mocked Potatoes, cauliflower and roasted garlic puree 2.50
- Spring pea risotto with truffle, parmesan and lemon zest 2.95
- Lemony risotto with meyer lemon and thyme 2.95
- Wild mushroom risotto with parmesan and truffle 2.95
- Roasted yams served with chipotle cinnamon butter 1.95
- Farro with kale, sage and pine nuts 2.50
- Moroccan cous cous with dried apricot, slivered almonds, cinnamon and cumin 2.50
- Wild rice pilaf with french herbs and butter 1.95
- Coconut rice 2.50
- Lemongrass jasmine rice 2.50

Make Your Own

Le Other Options 4

Create your own!

Green Salads

- Organic greens, caramelized pecans, raisins, honey vinaigrette 1.95
- Summer peach and arugula salad with almonds, goat cheese and white balsamic vinaigrette 2.75
- Arugula salad with heirloom tomatoes, pumpkin seeds, basil, feta and balsamic vinaigrette 2.75
- Roasted beet and heirloom tomato salad, basil leaves, basil oil, crumbled aged goat cheese 3.50
- Fall salad with fall mushrooms, roasted parsnips and apples 3.25
- Baby lettuces with local pear, maple glazed pecans, raisins, gorgonzola, balsamic vinaigrette 2.50
- Tex-Mex coleslaw with lime, chipotle 2.50
- Spinach salad with oranges, scallions, slivered almonds and honey-miso-ginger vinaigrette 2.50
- Arugula salad with basil, pine nuts, shaved manchego cheese, lemony vinaigrette 2.75
- Orange and fennel salad with mixed greens, red onion, honey citrus dressing 2.95
- Strawberry & baby spinach salad w/ goat cheese, maple glazed pecans, balsamic vinaigrette 2.50
- Heirloom tomato, red pepper and cucumber salad with mint and feta over greens with red wine vinaigrette 2.95
- Romaine salad with kalamata olives, roasted pepper, feta, cucumber and mint vinaigrette 2.50
- Southwest Caesar salad, chile-lime Caesar dressing, grilled croutons, pepitas, limes 2.50
- Butternut squash salad, roasted squash, maple, truffle vinaigrette, greens, shaved cheese, pecan 2.95
- Caesar wedge, romaine heart, garlic dressing, white anchovy, croutons, garlic confit 2.95
- Farmers garden salad, everything we found to be great at the market with our "Ranch" dressing 2.95

Other Salads

- Baked potato salad with sour cream, cheddar, bacon and chives 2.50
- Red potato salad with dill, capers, parsley and mustard seed 3.25
- Pesto penne pasta salad with spinach, pine nuts and parmesan 2.50 (add chicken .50)
- Fusilli pasta salad with rosemary chicken, basil, red pepper, creamy lemony dressing 2.95
- Mediterranean pasta salad with kalamata olives, roasted bell pepper, basil and feta 2.75
- Mexican corn and red pepper pasta salad with chipotle and cilantro 2.50 (add chicken .50)
- Orzo pasta salad with feta, basil, arugula, tomato, toasted pine nuts 3.50
- Wild rice salad with chicken, parsley, mint, cherry tomato, lemon vinaigrette 3.50
- Roasted butternut and soba noodle salad w/ duck, scallions, sesame, ginger miso vinaigrette 3.25
- Curried pea salad with toasted almonds, raisins and cilantro 2.50
- Kale salad with white cheddar, sunflower seeds, and raisins 2.95
- Pea salad with bacon, cheddar, and sunflower seeds 2.50
- Roasted Corn and mac salad, charred corn, mac noodles, spicy dressing 2.50

Soups

- Coconut ginger carrot 4.50
- Roasted cauliflower bisque with rosemary 4.50
- Roasted butternut with maple marshmallows 5.
- Spicy corn and crab chowder 6.
- Lobster and butternut bisque 6.

PRICES SUBJECT TO A 17% SERVICE CHARGE & SALES TAX



- Chicken vegetable and wild rice with pesto drizzle 4.
- Black bean with jalapeno cream 4.
- Roast carrot, local carrots, pesto, crème fraiche 4.50
- Smoked tomato and grilled cheese croutons 5
- New England style clam chowder
- Manhattan style clam chowder
- Summer tomato gazpacho with yellow pepper, fennel and tarragon served chilled 2.50
- White gazpacho with yogurt, cucumber, mint and dill served chilled 2.50
- Summer corn and crab chowder 2.50
- Sun choke and truffle bisque 2.95
- Wild mushroom-brie bisque 2.95

Make Your Own

Other Options 5

Create your own!

Breakfast/ Brunch

- Baked French toast with pecans, dried cranberry, orange and maple 6.
- Roasted vegetable frittata with basil, roasted peppers, spinach and goat cheese 6.
- Wild mushroom and Italian sausage frittata with rosemary and parmesan 6.
- Scrambled eggs with white cheddar 5.
- Mexican scrambled eggs with chorizo 6.
- Breakfast sandwich with scrambled eggs, farmer cheese, tomato and bacon 7.
- Breakfast burrito with eggs, sausage, peppers, onions and cheddar 7.
- Yogurt, granola and fresh fruit parfait 7.
- Bagel platter with lox, cream cheese, red onion, capers and dill 7.
- Oven roasted rosemary potatoes 2.50
- Mexican potatoes 2.
- Crispy bacon 2.95
- Morning breads and pastries with jam and butter 2.95
- Fruit salad with honey yogurt dressing 3.50
- Continental breakfast with croissants, butter, jam, fresh fruit, yogurt 8.
- On the go breakfast- hearty breakfast burrito, fresh fruit, yogurt, fresh orange juice or coffee. 12.

Mini Desserts

- Raspberry tartlet with vanilla crème, shaved chocolate 2.75
- Double chocolate tart with passion fruit drizzle 2.95
- Key lime tart 2.95
- Honey roasted apricot tart with mascarpone creme 2.95
- Coconut tartlet with coconut creme and star anise glazed pineapple 2.95
- Dark chocolate torte with vanilla cream and fresh raspberry 2.75
- Lemon cheesecake topped with fresh blackberry 2.95
- Layered milk chocolate and dark chocolate mousse 2.75
- Vanilla panna cotta with strawberry 2.95
- Roasted coconut trifle with fresh pineapple, vanilla cream 2.95
- Strawberry trifle with lemon pound cake and vanilla creme 2.95
- Tiramisu with lady fingers, mascarpone, coffee liquor 2.95
- Chocolate cups with chocolate mouse and raspberries 2.
- Pear or apple cobbler served in individual porcelain cup 3.50
- Root beer float 2.95
- Chocolate chip cookie with milk shooter 2.50
- Chocolate covered strawberries 2.50
- Cookie assortment 2.
- Brownies 2.

Dessert

- Seasonal fruit crumble served warm with vanilla creme 5.
- Grilled summer peach with honey glaze, mascarpone creme, crushed pistachio and balsamic drizzle 5.
- Tiramisu with ladyfinger, mascarpone, coffee liquor and cocoa 6.
- Seasonal berry shortcake with lemon creme and rosemary shortcake 6.
- Dark chocolate torte with vanilla creme and raspberry sauce 5.

PRICES SUBJECT TO A 17% SERVICE CHARGE & SALES TAX



- Lemon cheese cake with ginger crust, vanilla creme and black berries 5.
- Key lime tart 5.
- Wood fired apple pie, cheddar pie crust, and candied pecans 6.
- Giant chocolate chip cookie, sweet and salty chocolate chip cookie fresh baked 4.50
- Wood fired cinnamon roll , housemade cinnamon rolls with cream cheese icing 5.
- Donut Sliders, fired donut topped with milk and dark chocolate and stuffed with coffee ice cream 6.