

# The Farmhouse Table

## A family style 3 course supper

### first

*plated*

choose one

**watercress, apple and cheddar salad** with horseradish vinaigrette

-or-

**cauliflower soup** with bacon, apple and pecans

### entrée

*for the table*

choose one

**vinegar braised chicken** with figs, bacon and crispy giblets

-or-

**grilled skirt steak** with tomatillo salsa verde

-or-

**BE Farm stuffed peppers** with merguez lamb sausage, yogurt, tahini and pomegranate

choose one

**roasted brook trout** with peperonata and charred lemon

-or-

**crispy fried skate wing** with capers, orange and brown butter

-or-

**butternut squash cannelloni** with thyme, bread crumbs and gruyere

choose one

**roasted roots** with ginger butter and pecans

-or-

**kennet square mushroom gratin** with lemon crumbs

-or-

**braised BE Farm collards** with hard cider and smoked apples

choose one

**amoked sweet potato hash** with gingersnaps and sage butter

-or-

**anson mills grits** with sour cream and green onions

-or-

**creamy wild rice-and-sage pilaf** with dried cranberries

### Dessert

**individual apple cobblers** with buttermilk ice cream

-or-

**sticky toffee bread pudding** with bourbon ice cream

-or-

**milk chocolate tart** with pretzel crust and vanilla ice cream

**\$50 per person**

**One seating for eight guests**

**Monday through Thursday evenings**

*Does not include beverages, tax or gratuity*