



HARVEST DINNER SERIES

FROM THE PASTURE

APPLEWOOD SMOKED CHICKEN

juniper jerk marinade

LAN-ROC BBQ PORK RIBS

maple cider glaze

FROM THE GARDEN

CHARRED CABBAGE

miso glaze, puffed wild rice, torn basil

JIMMY NARDELLOS

toasted garlic oil, cilantro

LATE SUMMER CAPONATA

eggplant, raisins, pine nuts, herbs

SEASONAL GREENS

shaved garden vegetables, granola, cider vinaigrette

RANCH ROLLS

honey butter, aleppo

FROM THE ORCHARD

APPLE CRUMBLE

brown butter, streusel, vanilla, whipped crème fraîche

Dinner this evening features locally-sourced and harvested ingredients from our partners: Agriculture Connections, Boundless Farmstead, Mahonia Gardens, Rainshadow Organics Farm, Rooper Ranch, Seed to Table, Sungrounded Farm, Well Rooted Farms, Zajac Farms, Groundwork Organics, and Broadus Bees.

Gratuity included

Consuming raw or uncooked meats poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



BEVERAGES

HARVEST COCKTAILS

THE PATRIOT 16

Eagle Rare bourbon, house made apple cinnamon syrup, black walnut bitters, apple peel

BIRD + BEE 16

Local gin, lemon, house made honey/vanilla syrup, dash of Fernet-Branca

CARMEN 15

Tequila Blanco, Licor 43, cranberry, lime

CRAFT BEERS

8 EACH

SILVER MOON BREWING, 'CHELA' MEXICAN LAGER

SILVER MOON BREWING, 'MANGO DAZE' PALE ALE

SILVER MOON BREWING, 'SIMON SAYS' HAZY IPA

SILVER MOON BREWING, IPA 97