

# SPRING 2022

## FARM FRESH MENU

### Appetizers

#### **Pimento Whiskey Bacon Crostini**

*Sweet smokey whiskey bacon onion jam, home made pimento cheese w/ candied jalapenos. On a toasted crostini.*

#### **Spring Pea & Prosciutto Crostini**

*Sweet spring peas, salty prosciutto & creamy Italian cream cheese. On a toasted crostini.*

#### **Spring Strawberry Guacamole Shooters**

*Spring local strawberries filled w/ fresh hand crafted guacamole.*

#### **Charcuterie Cups**

*Smokey salami cups, filled w/ artisan tomatoes, hollumi cheese, greek olives & spring vegetables.*

#### **Bacon Asparagus Brie Bites**

*Spring asparagus, applewood bacon creamy brie cheese in a mini croissant cup.*

#### **Pan Fried Shrimp Crisp with Pepper Jelly**

*Pan fried shrimp, garlic and herb cream cheese & local pepper jelly. On a crisp thin artisan cracker.*

### Entrees

#### **Herb & Lemon Brined Half Roasted Chicken**

*Lemon, garlic & fresh herb brined half chicken. Oven roasted to perfection w/ a crispy outer skin.*

#### **Deep South Shrimp Boil**

*Sheet pan oven roasted gulf shrimp w/smoked sausage, boiled petite local potatoes, sweet summer corn. Finished w/butter & lemons. (No additional sides come with this entree).*

#### **Grilled Boneless Pork Chops**

*Locally sourced boneless pork chops seasoned & char grilled. Then topped w/ artisan tomatoes, avocado, bacon & artisan soft cheeses.*

#### **Char Grilled Flank Steak**

*Locally sourced beef seasoned & char grilled to medium. Topped w/ spring asparagus & artisan tomato salad.*

#### **Spring Vegetable Cavatappi Pasta Alfredo**

*Wild assorted mushrooms, spring peas, seasonal asparagus & Italian cheeses w/ creamy alfredo sauce. Tossed in a Italian Cavatappi pasta.*

#### **Zucchini & Sun-dried Tomato Chicken Pasta**

*Roasted chicken tossed w/ sun-dried tomatoes, zucchini & a garlic cream sauce. Tossed in rigatoni pasta.*

### Side Dishes

#### **Roasted Spring Asparagus & Carrots**

*Roasted spring asparagus & carrots, seasoned & tossed w/ butter broth.*

#### **Creamy Garlic Asiago Mashed Potatoes**

*Creamy, buttery mashed potatoes. Rich fresh roasted garlic & Asiago cheese.*

#### **Asparagus, Artisan Tomato & Chick Pea Salad**

*Spring asparagus w/ artisan tomatoes, summer cucumbers, red onions, black olives & feta cheese. Tossed in a lemon herb vinaigrette.*

#### **Spring Squash & Sweet Corn with Bacon**

*Locally grown spring squash, sweet corn, artisan tomatoes w/ applewood bacon.*

#### **Fresh Garlic & Herb Sliced Artisan Potatoes**

*Thin sliced artisan potatoes & tossed w/ fresh garlic, herbs & dejon vinaigrette.*

#### **Mac & Cheese Primavera**

*Fresh broccoli, asparagus, spring peas, green onions & peppers in a light creamy cheese sauce.*