

Salads

Farmers Market Salad includes, Best of the Market greens and vegetables with a house vinaigrette dressing

Main Dishes

Braised Beef Brisket with Tomato and Garlic

Grass Fed Beef Bolognese

Stewed Beef with Cabernet, Garlic, and Celery Root

Slow Cooked Brisket with Zinfandel and Charred Onion

Creole Style Short Rib with Chive and Bay

Kalua Pork with Muscavado Brown Sugar

Braised Pork Shoulder with Roasted Garlic BBQ Sauce

Chipotle Blueberry Chicken

Grilled Chicken Breast with Mango and Avocado

Orange Chicken with Green Peppers and Onion

Chicken and Smoked Andouille Jambalaya

Chicken and Zucchini in Green Curry

White Shrimp Etouffee with Fresh Bay Leaf

Blackened Local Fish Burritos with Jasmine Rice and Black Beans

Grilled Veggie Burritos with Jasmine Rice and Black Beans

Grilled Market Vegetable Lasagna

Sag Dahl with Spinach and Mushrooms

Blackened Fennel with Caramelized Onion

Vegetable Pad Thai with Lime, Scallion, and Tamarind

Grilled Eggplant with Roasted Onion, Tomato, and Garlic Quinoa

Portobello Mushrooms with Chimmi Churri on a bed of Roasted Garlic Angel Hair Pasta

Grilled Garlic Rubbed Fennel with Roasted Spaghetti Squash

Spicy Coconut Curry with Farmers Market Vegetables

Angel Hair Pasta Checca

Main Dishes

Grilled Polenta Cake with Market Vegetable Ragout

Braised Short Rib with Annatto, Orange, and Garlic

Grilled Pacific Fish with Coconut Sauce

Grilled Pacific Fish with Mango Salsa

Roasted Mushrooms with Cauliflower, Farro, and Housemade Ricotta

Stuffed Bell Pepper with Tomato, Squash, Sumac, Bread Crumb, and Coriander

Stuffed Zucchini with Leek, Celery Root, Rice, Garlic, and Bechemel

Grilled Veggie Burritos with Jasmine Rice and Black Beans

Sides

Roasted Weiser Farms Potatoes with Marjoram and Thyme

Garlic Smashed Potatoes

Basmati Rice

Brussels Sprouts with Mustard

Coconut Rice

Gouda Mac and Cheese

Mirepoix Quinoa

Grilled Farmers Market Vegetables

Sesame Green Beans

Jasmine Rice

Veggie Stir Fry

Green Beans with Crispy Shallot

Wild Rice

Sautéed Zucchini

Grilled Corn on the Cob

Creole Potato Salad

Sides

Oven Roasted Market Root Vegetables

Sautéed Kale with Garlic and Spicy Cider Vinegar

Truffle Potato Puree