



DUCK SAUSAGE

Apple Butter, Cranberry Espuma, Grilled Crostini

PROSCUITO WRAPPED SALMON

Myer Lemon Reduction, Radish, Marinated Cucumber Salad

ROASTED ACORN SQUASH

Mediterranean Acorn Squash, Peppers, Sundried Tomatoes, Feta, Spinach, Pine Nuts

TUNA TARTARE

Ahi Tuna, Avocado, Wonton Crisp, House Ponzu





Specialty Salads

CAESAR SALAD

Rustic Herb Crouton, Parmesan Tuilé

OLDE FARM WEDGE

Candied Bacon, Devilled Egg, Roasted Tomato, Red Onion, Feta Crumble, Pimento Vinaigrette

KALE & ROASTED KOBOCHA SQUASH

Spiced Walnut, Poached Cranberry, Goat Cheese, Roasted Shallot Vinaigrette

WATERMELON RADISH & ARUGULA

Pickled Baby Sweet Pepper, Black Sesame Seed, Pickled Red Onion, Red Radish, Champagne Vinaigrette





Seasonal items produced from The Olde Farm's Garden, Orchards, Bee Hives & Greenhouse

Land

PRIME FILET MIGNON PRIME BEEF RIB EYE

Sweet Potato Puree, Roasted Brussel Sprouts, Sauce Au Pavé

GRILLED ROSEMARY CRUSTED LAMB

Herb Infused Farro, Charred Asparagus

VENISON WELLINGTON

Roasted Root Vegetable, Celeriac Puree, Red Wine Ju

PHEASANT POT PIE

Roasted Pheasant Breast, English Peas, Carrot Coins, Pearl Onion, Yukon Potato, Braised Leak, Light Natural Broth, Phyllo Shell

TOF BURGER

Brie and Blackberry Jam, Spiced Bacon, Pickled Jalapeno, Toasted Brioche Bun

BEEF BOURGUIGNON

Braised Beef, Carrots, Onions, Potatoes, Red Wine Gravy





GRILLED SWORD FISH

Roasted Butternut Squash, Charred Broccolini, Citrus Teriyaki Glaze

SEARED SCALLOPS

Braised Chard, Leeks, Snow Pea, Baby Greens, Cranberry Gastrique

OVEN ROASTED TROUT

Crispy Brussel Sprout Leaves, Crushed Almonds, Cauliflower Florets, Lemon Beurre Blanc



