



Holiday Menu

.....STARTERS.....

CARROT GINGER SOUP
with housemade walnut-raisin croutons
SHERRIED MSHROOM SOUP
with housemade croutons
SHUCKED OYSTERS
fresh Chesapeake oysters in brine

.....MAINS.....

CHICKEN POT PIE
with local chicken breast, fresh vegetables, & creamy herb sauce in an all-butter crust
BEEF BOURGUIGNON
local grass-fed beef, bacon, & fresh vegetables braised in a red wine herb sauce, served with buttered egg noodles
ROASTED VEGETABLE SAVORY TART
with roasted mushrooms, peppers, onions, spinach, egg, & cheese in an all-butter crust
LOCAL SAUSAGE & SPINACH STRATA
baked casserole with local eggs, local pork sausage, spinach, onions, bread, & cheese

.....SIDES.....

ROASTED GARLIC MASHED POTATOES
with cream cheese, heavy whipping cream, & roasted garlic
HARICOTS VERTS
with compound butter & toasted almonds
SAUSAGE & CORNBREAD STUFFING
with housemade sage sausage, dried cranberries, & pecans
BUTTERNUT SQUASH GRATIN
with gruyere cheese, rosemary, & sage
CAULIFLOWER & BRUSSELS SPROUTS GRATIN
with parmesan, gruyere, and toasted walnuts
ORANGE CRANBERRY SAUCE
with fresh cranberries, cinnamon, vanilla bean, & orange zest

.....BAKED GOODS.....

LOCAL APPLE & CRANBERRY FRANGIPANE GALETTE
with local honeycrisp apples, fresh cranberries, & almond frangipane
FLOURLESS CHOCOLATE TORTE
with brittle topping
BACON, CHEDDAR, SCALLION BISCUITS
LEMON CURRANT SCONES
LYON BAKERY LOAVES & ROLLS

Order form on reverse side →