

SIDES

Rolls & Butter \$1.50

Cornbread & Whipped Honey Butter \$2

Mac & Cheese

classic \$5

bacon \$6

truffle \$6

lobster \$7

Carrot or Parsnip Puree \$4

Honey & Butter Glazed Carrots \$4

Roasted Brussels Sprouts, Garlic, Honey & Dijon \$5

Charred Brussels Sprouts, Maple & Pancetta \$6

Creamy Cheese & Thyme Polenta \$5

Mashed Potatoes \$4.50

classic

roasted garlic

asiago

Aligot (classic smooth, extra creamy cheese potatoes) \$6

Grilled Vegetables with Pesto \$6

Roasted Root Vegetable Hash \$5

Charred Fennel, Corn, Tomato & Feta \$5

Grilled Corn on Cob, garlic lime or cajun butter \$3

Risotto

classic parmesan \$6

wild mushroom \$7

roasted squash \$7

asparagus & charred tomato \$7

Wild Rice \$4

Roasted Fingerling Potatoes, Garlic & Rosemary \$5

Scalloped Potatoes \$5

Roasted Smashed Red Potatoes, Asiago & Garlic \$5

Local Squash Gratin \$6

Farro with Feta, Lemon, Dill \$5

Roasted Beets, Goat Cheese, Toasted Pistachios \$6

Roast Eggplant Stacks, Pesto & Goat Cheese \$6

Garlic & Tahini Roasted Broccoli \$5

Spicy Slaw- cabbage, pepperoncini, carrot, cilantro, toasted sunflower seeds \$4

Snap Peas, Cabbage, Charred Broccoli, Black Sesame Seeds, Kimchi Dressing \$5