

# HAPPY HOLIDAYS!

## APPS

Garden Green Hummus (GF, DF) \$14

Bright Garden Greens, Chickpea & Anchovy. Served With Crostini & Veggies

Bread & Butter (V) \$12

Grilled Local Sourdough Bread & House-Made Rosemary Butter

Squash Croquettes (V, GF) \$17

Crispy Croquettes With Farm Roasted Squash, Grated Local Cheese & Breadcrumbs  
Served With A Delicate Herb-Infused Aioli (4 servings)

Bison Meatballs (GF) \$26

4 Bison & Pork Meatballs, House Made Marinara, Smoked Mozzarella,  
Grilled Sourdough, Served In A Cast Iron Skillet.

Homesteader Board\* \$35

Selection Of Local Charcuterie From Grotto Meats, Bison Salumi, Local Cheeses,  
Crostini, and Chefs Choice of Accoutrements.

## SOUP / SALAD

Farm Onion Soup (V) \$9

Toasted Baguettes & Melted Gruyere

Kale Caesar Salad (V) \$14

Local Kale, House Dressing, Shaved Parmesan, Croutons

## ENTRÉES

Smoked Bison Prime Rib\* (GF) \$65

With Haricot Verts, Garlic Mashed Potatoes & Horseradish Cream Sauce

Stuffed Delicata Squash (GF, DF, VEGAN) \$42

With Quinoa, Burnt Parsnip Purée, Apricot Chutney, Pepitas

Roasted Springdale Hutterite Half Chicken \$46

With Pan Jus, Cornbread Stuffing and Parmesan Brussel Sprouts

## DESSERT

Flourless Chocolate Cake With Blackberry Compote, Mint Anglaise (GF) \$14

## KIDS MEAL

Grilled Chicken Breast, Mashed Potatoes, Carrots (GF) \$9