

Beginning

- CRAB salad with preserved lemon, fennel, cumin vinaigrette 10
- DUCK confit with sour cherry, chives, crepe 8
- Fried GREEN TOMATOES with Gruyere cheese, arugula, bacon vinaigrette 7.5
- Taste of FARMERS MARKET with chef's hand selected produce with daily preparations MP
- Bacon SHRIMP with ranchers tomato cocktail sauce 12.5

Soup and Salad

- STOCK POT seasonal preparation cup or bowl 3 or 5
- Ranchers house with SEASONAL GREENS and preparation 6
- CAESAR with romaine, grana padano, creamy Caesar, olive oil croutons 7
- WEDGE with crisp iceberg, bacon, shaved red onion, Roquefort , butter milk ranch 7

Homemade Pasta-Coming Soon

- Shaved garlic, extra virgin olive oil, SPAGHETTI cherry tomatoes
- Fennel sausage, RIGATONI, winter greens
- Black pepper, LINGUINI FINI, grana padano, pecorino

Entree

- Berkshire PORK chop with fennel and black cumin, braised pork ribs, creamy polenta, balsamic onions 20
- CATCH of the day with seasonal preparation MP
- Locally grown hunter's CHICKEN with tomatoes, mushrooms, herbs 18
- Crispy DUCK breast with mushrooms, poached egg, winter greens 26

Vegetarian Entree

- Cassoulet of WHITE BEANS with cornbread 8
- Curried LENTILS with jasmine rice 8
- Crispy POLENTA with balsamic onions 8

We proudly serve locally grown produce, meats, and cheeses.