

Beginning

- CRAB cake with shaved radish, remoulade 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 7
- Crispy SHRIMP with bacon, 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, bleu cheese , butter milk ranch 7

Homemade Pasta

- Shaved garlic, extra virgin olive oil, SPAGHETTI cherry tomatoes half 6 full 10
- Fennel sausage, RIGATONI, spring greens half 8 full 12
- Black pepper, LINGUINI FINI, grana padano, pecorino half 7 full 11

Entree

- Berkshire PORK loin with shallots, herbed spring legumes, aged balsamic vinegar 18
- CATCH of the day with seasonal preparation MP
- Roasted VEAL chop with potato and sausage hash, greens 30
- Crispy DUCK breast with mushrooms, asparagus, radish, carrot, chard, duck jus 24

Vegetarian Entree

- Spring legumes, herbs, olive oil, HOUSE-MADE COUSCOUS 8
- Curried LENTILS with jasmine rice 8
- PINCHITOS of farmers market vegetables, mozzarella, herb vinaigrette, barley 8

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