
FARM-to-CHEF

September 17th - 23rd, 2017

We use local produce in all of our dishes as much as possible during the growing season.

Thank you for helping us to support our community.

APP

Local Crispy Fried Pickles & Peppers.....\$7.99

Cherry & jalapeno peppers, Garlic Kirby and coriander pickled green beans served with house made ranch dipping sauce

SALAD

Beefsteak Tomato Wedge Salad.....\$10.99

Crumbled peppered bacon, shredded iceberg, crumbled blue cheese & roasted long pepper vinaigrette

BURGER

Spinach & Feta Stuffed Turkey Burger..... \$12.79

Balsamic grilled onions, house made pickles & tomato jam with crispy dill fried zucchini strings

DESSERT

Rustic Honey Crisp Apple Tart.....\$6.50

Served with Grassroots Salty Caramel Bacon Brittle Ice Cream

COCKTAIL

Summertime Sangrias

-Red Sangria-

Red Wine with fresh local Strawberries, Rhubarb & Basil

-White Sangria-

White wine with kiwi, local nectarines & peaches

BEER

DuVig Cream Ale

Local Farms

with Local Ingredients.

**Know
where
your
food
comes
from.**

Urth Farms, New Britain, CT
Rose's Berry Farm, Glastonbury, CT
Broad Brook Beef, Broad Brook, CT
Griffin Farmstead, East Granby, CT
Bushy Hill Orchards, Granby, CT
AND MORE!



Stamford

