

Side Dishes

Vegetables

Grilled Summer Vegetables

Zucchini, bell peppers, red onions & broccoli with fresh herbs (V/GF/DF)

Honey Roasted Root Vegetables

Roasted carrots, parsnips & squash with butter & local honey (V/GF)

Prosciutto-wrapped Asparagus *(\$)

Roasted asparagus spears wrapped in house smoked bacon (GF/DF)

Green Beans

Brown butter & toasted almonds (V/GF)

Roasted Vegetable Couscous

Fluffy couscous, sweet roasted vegetables & fresh herbs (V/DF)

Heritage Maple Glazed Carrots

Roasted carrots with butter & maple glaze (V/GF)

Maple Baked Beans

Sweet & smokey baked beans with your choice of bacon or plain (V/GF/DF)

Buttered Corn on the Cob

Seasonal sweet local corn with butter (V/GF)

Pasta

Penne Pasta

Tomato basil sauce (V/DF)
Optional: *meatballs*

Pesto Rigatoni

Fresh basil pesto (V/DF/NF)

Fettuccini Alfredo

Creamy parmesan alfredo sauce (V)
Optional: *chicken*

Potatoes

Baby New Potatoes

Steamed & finished with parsley butter (V/GF)

Roasted Red Skin Potatoes

Herb-roasted with olive oil, fresh thyme & rosemary (V/GF/DF)

Creamy Yukon Gold Mashed Potatoes

Whipped with real cream & butter (V/GF)

Scalloped Potatoes

Thinly sliced potatoes, creamy garlic cheese sauce (V)

Garlic Smashed Potatoes

Crisp smashed potatoes, garlic butter & herbs (V/GF)

Soup

Roasted Red Pepper

Roasted red pepper & asiago bisque (V/GF)

Wild Mushroom

Wild-foraged mushroom soup with truffle essence (V/GF/DF)

Minestrone

Hearty minestrone soup with basil and orzo pasta (V/DF)

Potato Leek

Yukon gold potato and leek soup (V/GF/DF)
Optional: *bacon sippets*



*(\$)
Supplement applies

All menu items are prepared fresh, and may be adjusted to accommodate special diets:
Vegetarian, vegan, gluten free, dairy free, nut free