

WEDDINGS MENU - COCKTAIL HOUR

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Farm Sausage in Puffed Pastry

pecan/ mustard glaze

Smash Burger Sliders

custom beef blend, onion smash, pickles, butter roll
*choice of American, Cheddar or Swiss

Local Cheese & Meat Spread

assorted nuts, jams, fruit, honey, olives, crackers, house focaccia

Mini Caprese Focaccia Sandwich

fresh mozzarella, pesto, tomato, arugula, spicy bomba, balsamic glaze

Steak AuPoivre bite

filet, crispy potato, cognac peppercorn sauce

Fried Chicken Bite

buttermilk thigh, spiced honey, Aleppo/lemon aioli, pickle

Mini Meatballs (beef & pork)

bulgogi soubise | vodka or mainaria | swedish style

Seasonal Veggie Skewers

herbs de provance | miso ginger soy | lemon basil

Mini watermelon salad

local sweet corn, feta, farm tomatoes, balsamic glaze

Muffuletta Crostini

stracciatella, pistacchio, evoo

Roasted Grape & Brie Crostini

truffle honey, lemon thyme

Crispy Smashed Sunchoke

lime crema, salsa macha, lime zest (contains peanuts)

Lingot Du Nord

white bean, golden tomato, house fromage blanc, Herbes de Provence, focaccia chips

Fried Artichoke

eggplant sott'olio, garlic confit, lemon, shaved pecorino, grilled house focaccia

Crispy Pork Belly Bites

hoison/ginger glaze, togarashi, green onion

Oysters

brûlée'd lemon & pickled dandelion mignonette

Seared Tuna

crispy nori/rice paper cup, wasabi kewpie, tuxedo sesame, pickled ginger

WEDDINGS MENU - DINNER

SALAD

Summer Salad

choice of: lemon pepper vinaigrette, turmeric honey mustard, aged balsamic and oil, apple/fennel vinaigrette

Caesar

romaine, shaved Brussels, house caesar, herbed focaccia croutons, shaved pecorino
add ons: fried boquerones | grated cured egg yolk | Ikura (salmon roe)

FIRST

Summer Raviolo

herb roasted pork, sweet pea/mint house ricotta, lemon zest infused evoo, Grana Padano, peashoot & mint garnish

Grilled Artichoke

smoked olives, brown butter focaccia bread crumbs, saffron hollandaise, lemon

MAIN

Frenched chicken breast

seasonal herbed vegetables, lemon/brown butter celeriac purée, pickled shallot gremolata, blood orange agrumato

Pork Chop

cognac dijon cream, fingerling potatoes, tarragon persillade, crispy shallot

Miso cod

soy braised leeks, butter beans, scallion, pickled lotus root, tagarashi

Steak (skirt, flank, ribeye, NY strip, porterhouse, filet)

choice of herbed butter, chimichurri or chimichurri rojo

*Vegetable/ Tofu substitutes for all above

DESSERTS

Lemon Poppy Tart Creme brûlée

lemon zest, lava salt

Chocolate Pots De Crème

salted caramel palmier, Concord grape whipped cream

Sticky Toffee Pudding

pink peppercorn & Black Dirt Bourbon ice cream, toasted hazelnut

Fried Pound Cake (olive/lemon)

toasted almond whipped cream, apricot glaze, flaked salt | Grand mariner whipped cream, candied orange peel, salted chocolate

Pana Cotta Cheesecake

farm berry sauce, salted whipped cream

WEDDINGS MENU - AFTER HOURS

SMASH BURGERS/SLIDERS

custom beef blend, onion smash, pickles, brioche
*choice of American, Cheddar or Swiss

TACO PARTY

View our menu options in the Family Taco page

STEAK

(skirt, flank, ribeye, NY strip, porterhouse, filet)

choice of herbed butter, chimichurri or chimichurri rojo

Gua Bao (steamed buns)

-sticky pork belly, sweet cabbage slaw, chili crisp
*veggie option