



FALL / WINTER MENU LUNCH

OPTION ONE

\$18/person

CHOOSE:

- 2 biscuit (1/p)
- 1 protein
- 1 veggie
- 1 starch

OPTION TWO

\$20/person

CHOOSE:

- 2 biscuit (2/p)
- 2 protein
- 1 veggie
- 1 starch
- 1 salad

OPTION THREE

\$24/person

CHOOSE:

- 3 biscuit (2/p)
- 2 protein
- 1 veggie
- 1 starch
- 1 salad
- 1 dessert

MENU CHOICES

BISCUITS

- ▣ cheddar
- ▣ sweet potato
- ▣ bacon cheddar
- ▣ gluten-free herb

VEGGIES

- ▣ green beans w/ butternut squash
- ▣ maple carrot w/ quince
- ▣ braised collard greens w/ onion and smoked salt
- ▣ curried cauliflower w/ braised leeks
- ▣ swiss chard w/ roasted beets

PROTEINS

- ▣ smoke-roasted brisket w/ yogurt horseradish
- ▣ roasted pork loin (or tofu) w/ apple BBQ sauce
- ▣ fried chicken thighs (or tofu) w/ sriracha ketchup
- ▣ braised lamb shoulder (or mushrooms) w/ mint chimichurri
- ▣ roasted turkey w/ gravy or persimmon chutney
- ▣ cedar plank salmon w/ chimichurri

STARCHES

- ▣ mashed potatoes
- ▣ mushrooms or alium risotto
- ▣ potatoes au gratin w/ squash
- ▣ roasted turnips and peas
- ▣ macaroni and cheese w/ broccoli

SALADS

- ▣ cabbage and fennel slaw w/ tarragon
- ▣ mixed green salad w/ seasonal fruit
- ▣ caesar salad w/ herbed biscuit croutons
- ▣ arugula w/ radish and carrots

DESSERTS

- ▣ pumpkin cheesecake pie
- ▣ chocolate beet cake
- ▣ apple cinnamon bread pudding
- ▣ apple pie a la mode

proteins sourced from Niman Ranch, Mary's, Diestel ▣ each choice of meat will be allocated 5oz per person
VEGAN options are available upon request ▣ chafing dishes available for additional cost ▣ prices reflect groups of 20 or more

*produced in kitchen that also processes tree nuts, peanuts and wheat