

# BRAMBLE & HARE

02/07/17
DATE
Dinner
PREP BY

Chef de Cuisine:  
 Jay Clark



TEAR HERE • KEEP THIS PORTION FOR YOUR RECORDS

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### Small Plates:

QTY	ITEM	PRICE
1	Bramble Pork Green Chili with Northern White Beans (+Tomato Soup \$5)	\$8
2	Grilled Cheese (+Bacon \$2/+Caramelized Onions/+Fermented Jalapenos)	\$7
3	Deviled Eggs, Kimchi(+Smoked Goose Breast \$4)	\$5
4	Smoked Buffalo Sweet Breads, Bleu Cheese Dressing	\$15
5	Mac & Cheese (+Bacon \$2/+Caramelized Onions/+Fermented Jalapenos)	\$6
6	Seared Farm Carrots, Black-Garlic Pistachio Tarator	\$7
7	Poutine, Pork Gravy, Bleu Cheese Crumbles	\$10
8	Mulefoot Short Ribs, Arugula, Mustard Jus	\$14
9	<b>3 Course Farm Dinner:</b>	<b>\$31</b>
10	Includes your choice of appetizer, entree & dessert	
	<b>Appetizers:</b>	
11	Field Greens Salad with Toasted Almond, Apple & Chevre	\$9
12	Butternut Squash Soup, Pecan	\$7
13	Beet Salad with Walnut & Bleu Cheese	\$9
	<b>Entrees:</b>	
15	Braised Mulefoot Pork Ragu over Creamy Polenta with Pear & Kale Slaw	\$20
16	Potato Gnocchi with Roast Spaghetti Squash, Mushrooms, Spinach, Carrot Purée & Abbaye de Belloc	\$18
17	Confit Chicken with Celery Root Purée, Mustard Greens & Red Wine Jus	\$20
18		
19		
{ FOR OFFICIAL USE ONLY }		
UNIT NO.	REMARKS	DELIVERED BY
		TOTAL VALUE

IF NOTATIONS ARE MADE ON THE BACK, MARK X HERE

Nº