

# BRAMBLE & HARE

6/6/18 DATE
Dinner PREP BY
<input type="checkbox"/>

 TEAR HERE • KEEP THIS PORTION FOR YOUR RECORDS

Nº 01970

QTY	ITEM	PRICE
1	<b>Small Plates:</b>	
2	House Made Porchetta, Mushroom Ragu, Almond, Mizuna-Cilantro Crème Fraiche	\$10
3	Field Greens Salad, Almonds, Apple, Bleu Cheese, Croutons, Balsamic Dressing	\$9
4	Mac & Cheese (Add House-Cured Bacon + \$2) (Add Fermented Jalapenos + \$1)	\$6
5	One Month Dry Aged Roast Beef, Sautéed Kale, Roasted Carrots	\$12
6	Selected Cheeses, Chef's Accoutrements	\$15
7	Marinated Olives	\$4
8	Mediterranean Plate, Eggplant Puree, Black- Garbanzo Hummus, Tabouleh, Red Wine-Balsamic Onions	\$12
9	Roasted Turnips, Pistachio Tarator	\$6
10	<b>3 Course Farm Dinner: \$35</b> Includes your choice of appetizer, entree & dessert	
11	<b>Appetizers:</b>	
12	Mulefoot Pork Bolognese, Goat Cheese Gnudi, Grana Padano	\$10
13	Pork & White Bean Chili, Croutons, Gruyere	\$9
14	Strawberry Salad, Chèvre, Salted Radish, Farro, Walnuts, Balsamic Dressing	\$9
15	<b>Entrees:</b>	
16	Poached Salmon, Asparagus, Beurre-Blanc, & Mashers	\$22
17	BBQ Mulefoot Pork, Cumin Rice, Sautéed Turnips & Sautéed Greens	\$22
18	Roasted Root Vegetable Coconut Curry, Braised Greens & Quinoa	\$20
19		
{ FOR OFFICIAL USE ONLY }		
UNIT NO.	REMARKS	DELIVERED BY
		TOTAL VALUE

IF NOTATIONS ARE MADE ON THE BACK, MARK X HERE

Nº