

# BRAMBLE & HARE

10/12/18 DATE
Dinner PREP BY
<input type="checkbox"/>

 TEAR HERE • KEEP THIS PORTION FOR YOUR RECORDS

Nº 01970

QTY		PRICE
	<b>Small Plates:</b>	
1	Mac & Cheese (Add Fermented Peppers+\$1) (Add Caramelized Onions+\$1)(Add House Bacon+\$2)	\$6
2	Marinated Olives	\$4
3	Salmon Tartare, Olive Tapenade, Toast Points	\$10
4	Savory Bread-Pudding, Apple Butter, Tomatoes	\$10
5	Blistered Shishito Peppers, Mustard Aioli, Sambal	\$7
6	Farm Greens & Acorn Squash Salad, Goat Cheese, Candied Pecans, Sherry Vinaigrette	\$9
7	Selected Cheeses, Chef's Accoutrements	\$15
8	Seared Farm Carrots, Pistachio Tarator	\$9
9	Roasted Beet & Mushrooms, Blue Cheese, Walnuts, Onion Puree	\$9
10	Seared Bass Belly, Red Lentil Salad, Chimichurri	\$10
11	<b>3 Course Farm Dinner: \$38</b> Includes your choice of appetizer, entree & dessert	
12	<b>Appetizers:</b>	
13	Panzanella Salad, Cucumber, Grana Padano	\$10
14	Asian Style Salmon Fish Cakes, Lemon Ginger- Coconut Sauce, Baby Bok Choy	\$10
15	Sweet Potato Bisque, Toasted Almonds	\$9
16	<b>Entrees:</b>	
17	Farm Vegetable Coconut Curry, Braised Greens & Quinoa	
18	Braised Mulefoot Pork, Padron Pepper Sauce Pepperonata, Sweet Potatoes, Spaghetti Squash	
19	Poached Salmon, Roasted Potatoes, Turnips, Broccoli, Beurre Blanc	
	( FOR OFFICIAL USE ONLY )	
UNIT NO.	REMARKS	DELIVERED BY
		TOTAL VALUE

IF NOTATIONS ARE MADE ON THE BACK, MARK X HERE

Nº