

BRAMBLE & HARE

1/9/19 DATE
Dinner PREP BY
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 TEAR HERE • KEEP THIS PORTION FOR YOUR RECORDS

Nº 01970

QTY		PRICE
	Small Plates:	
1	Mac & Cheese (Add Fermented Peppers+\$1) (Add House Bacon+\$2)(Caramelized Onions +\$1)	\$6
2	Assorted House Pickles, Apricot Chutney, Vegetable Puree, Toast	\$10
3	Marinated Olives	\$4
4	Roasted Beet Salad, Fennel, Parsnip Puree, Chèvre, Roasted Mushrooms	\$9
5	Ginger-Sage Meatballs, Mashed Winter Squash, Dunkel BBQ Sauce	\$10
6	Polenta Bites, Beet-Parsnip Puree, Black Pudding & Spiced Figs	\$8
7	Salmon Tartare, Carrot Puree, Hazel Dell Mushrooms, Toast	\$10
8	Lamb Braised in Red Wine & All Spice, Israeli Couscous, Salsa Verde	\$10
9	Spanakopita, House Yogurt	\$8
10	Pork Green Chili	\$9
11		
12	3 Course Farm Dinner: \$38 Includes your choice of appetizer, entree & dessert	
13	Appetizers:	
14	Spinach Salad, Pears, Radishes, Fennel, Pickled Onions, Feta, House Vinaigrette	\$9
15	Seared Farm Carrots, Pistachio Tarator	\$9
16	Long Island Pumpkin Soup, Pepitas, Cilantro Puree	\$9
17	Entrees:	
18	Farm Vegetable Coconut Curry, Spaghetti Squash, Braised Greens & Quinoa	
19	Orange-Fennel Braised Mulefoot Pork, Roasted Turnips, Potatoes, Kale-Radish Slaw, Fig Demi-Glace	
	Maple-Pecan Crusted Salmon, Potato-Tromboncino Squash Gratin, Spinach	
UNIT NO.	REMARKS	DELIVERED BY
		TOTAL VALUE

IF NOTATIONS ARE MADE ON THE BACK, MARK X HERE

Nº