

Feast on Franklin Dinners

Celebrating our 10-year anniversary!

JULY 16

Farm vegetables with herb dip
Grilled eggplant and garlic dip with flatbread

Hickory-grilled Miller Amish chickens served with cucumber tzatziki
Farmstead potato salad
Grilled romaine with sweet tomatoes & grilled onions in a garlic scape vinaigrette
Shaved squash with fresh ricotta and zucchini blossoms

Cocoa shortcakes with berries and farm fresh whipped cream
Peach lemonade

\$65 per person (excluding tax & gratuity)

Wine and beer will be available by the bottle or glass. To assure availability, reserve your bottle or bottles when you make your reservation.

WINE PAIRING SUGGESTIONS:

White: Huber Gruner Veltliner \$12

Dry Rose: Cantalupo Rosato di Nebbiolo \$13

Red: Greyson Pinot Noir \$14 or Fleur Pinot Noir \$20

AUGUST 20

Watermelon & Bellwether Farms sheep milk pepato cheese bites
House cured bacon, lettuce & tomato crostini with garlic aioli

Beef tenderloin with Wind UP coffee and ancho rub served with a zippy tomato salsa
Arugula & rainbow chard salad with grilled peaches & blueberries
Corn pudding
Herb biscuits served with sweet butter

White peaches poached in lemon verbena syrup over Graham's vanilla ice cream served with chocolate sables
Iced tea with lime syrup

\$65 per person (excluding tax & gratuity)

Wine and beer will be available by the bottle or glass. To assure availability, reserve your bottle or bottles when you make your reservation.

WINE PAIRING SUGGESTIONS:

White: Bishop's Peak Chardonnay \$18

Dry Rose: Cantalupo Rosato di Nebbiolo \$13

Red: Budini Cabernet Sauvignon \$15 or Hedges CMS Red Blend \$18

SEPTEMBER 17

Sweet melon wrapped in local ham & arugula drizzled in artisan honey
Sharp cheddar crackers & radish butter

Smoked pork chops with beer mop sauce
Roasted tomato, corn and potato salad with spinach
Zucchini ribbon slaw
Fresh farm greens & vegetables in green goddess dressing
Fresh corn bread and sweet butter

Apple & Challah bread pudding with caramel sauce & salted peanuts
Sparkling Apple water

\$65 per person (excluding tax & gratuity)

Wine and beer will be available by the bottle or glass. To assure availability, reserve your bottle or bottles when you make your reservation.

WINE PAIRING SUGGESTIONS:

White: Cartlidge & Browne Certified Organic Sauvignon Blanc \$15

Dry Rose: Cantalupo Rosato di Nebbiolo \$13

Red: Puydeval Cabernet Franc \$18 *or* Cartlidge & Browne Zinfandel \$15

OCTOBER FEST

Saturday, October 9 from 12-4

Grills will be going!!

Local beer marinated brats with onions on pretzel buns

Roasted apple saurkraut and all the trimmings

Fingerlings, kale & swiss cheese potato salad

Our famous 5 cheese mac & cheese

Fennel & crisp apple slaw

Assorted sweets: Caramel apple bars, pumpkin rocks, maple fairytales & our deeply fudgey brownies

Hot cranberry apple cider

\$16.00 per person

Wine and beer will be available by the bottle or glass.

