

SMALL-ISH & APPETIZERS

Platters

for 12-15 Guests

French Onion Dip \$65

Spinach & Artichoke Dip [VG] \$65
served with tortilla chips, crostini

Chilled Shrimp \$64
24 pieces, served with lemon, cocktail sauce

Platters

for 25 Guests

Custom Charcuterie Boards

see our menu for a full list of our charcuterie options! we are happy to help build the perfect board for your guests

Baked Brie [VG] \$125
whole brie wheel, local honey, mixed nuts, seasonal fruit

Chef's Steak Board [*] \$45
see our menu for current details

À la Carte

Pimento Stuffed Date \$2 each

Pimento & Herbed Chèvre Stuffed Pepper \$3 each

Truffle Potato Croquette [VG] \$3 each
black truffle, fresh herbs, taleggio fonduta

Oyster Bar \$4^{.50} each
served with seasonal mignonette

Charcuterie Skewer \$5 each
manchego, soppressata, cornichons, gordal olives, hot peppers

Vegetarian Skewer [VG] \$4 each
mozzarella, basil, tomato, balsamic, chive oil

Prosciutto Skewer \$4 each
prosciutto, mozzarella, basil, tomato, balsamic, chive oil

Steak & Gouda Skewer \$5^{.50} each
Carlson Farms steak, midnight moon goat gouda, garlic breadcrumbs

Carlson Farm's Slider \$5 each
smoked provolone, mixed greens, honey chipotle aioli

Bruschetta & Goat Cheese Mousse \$3 each
served with crostini

Seasonal Tartine \$14
brown butter pear, burrata, fried serrano

Seasonal Flatbread \$16
10 bite-size pieces, chicken, mozzarella, arugula, red onion, tomato, marinated sweet peppers

large party menus

Our kitchen staff is happy to help customize menus to accommodate any of your group needs!

[V] vegan / [VG] vegetarian / [GF] gluten free / [*] Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

PLATED LUNCH SERVICE

Handhelds

Bologna \$16

serrano, tomato jam, arugula, extra virgin olive oil, maldon salt, Sarkozy Bakery's focaccia

Calabria \$17

pepper jam, lil mama peppers, coppa, manchego, romaine, garlic & leek aioli, Sarkozy Bakery's focaccia

Tuscany \$15

chicken breast, heirloom bruschetta, provolone, garlic aioli, Sarkozy Bakery's baguette

WL BLT \$17

pork belly, heirloom tomatoes, mixed greens, mayo, Sarkozy Bakery's rustic sourdough

Muffuletta \$17

olive tapenade, sopressata, mortadella, toma, manchego, Sarkozy Bakery's baguette

RGC - Rustic Grilled Cheese [VG] \$14

midnight moon goat gouda, red rock aged cheddar, herb chèvre, Sarkozy Bakery's sourdough

Carlson Farm's Burger [*] \$18

french onion dip, Sprout It mushrooms, mixed greens, pickled onions

Sides

House-Made Chips

Side Salad

Cup of Soup \$2⁵⁰ upcharge

Sarkozy Bakery's Sesame Crackers \$4 upcharge

Warm Horseradish Potato Salad \$6 upcharge

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PLATED DINNER SERVICE

Starters

Garden Salad

cucumber, tomato, red onion, mixed greens, blood orange vinaigrette

Social Chop

soppressata, cucumber, tomato, red onion, lil mamas peppers, olives, manchego, shaved parm, romaine, red wine vinaigrette

Lobster Bisque

house lobster stock, sherry, fresh herbs, crème fraîche, lobster crostini

\$4 upcharge

Sides

Warm Horseradish Potato Salad

Cous Cous Salad

Dirty Farro

Cheesy Cauliflower

Pepper Jam Brussels

Vegetable Medley

Entrées

Braised Short Ribs

rosemary demi glace

Za'atar Crusted Salmon

grenoble butter, tabbouleh

Airline Chicken Breast

garlic sauce, apple-fennel-celery salad

Dijon Rosemary Rubbed Strip Loin

horseradish tarragon crema, arugula

Seasonal Gnocchi

ask about our current offering

Mushroom Leek Risotto [VG]

local leeks, Sprout-It mushrooms, parmesan

Desserts

Dark Chocolate Cremoso [V]

whipped ganache, espresso crema, candied walnut praline, sweetened brioche cubes

Lemon Trifle

lemon curd, chantilly cream, berry coulis, shortbread cookie crumble

Menu Choices for your Event

Pick 2

\$48

choice of starter, 2 entrée options, 2 sides & desserts

Pick 3

\$58

choice of starter, 3 entrée options, 3 sides & desserts

Pick 4

\$62

choice of starter, 4 entrée options, 4 sides & desserts

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BUFFET DINNER SERVICE

Tier One

\$55 per person

choice of 2 entrées & 3 sides

Za'atar Crusted Salmon

grenoble butter, tabbouleh

Airline Chicken Breast

garlic sauce, apple-fennel-celery salad

Dijon Rosemary Rubbed Strip Loin

horseradish tarragon crema, arugula

Seasonal Gnocchi

ask about our current offering

Sides

Warm Horseradish Potato Salad

Cous Cous Salad

Dirty Farro

Cheesy Cauliflower

Pepper Jam Brussels

Vegetable Medley

Gazpacho

Tier Two

\$65 per person

choice of 3 entrées & 3 sides

Za'atar Crusted Salmon

grenoble butter, tabbouleh

Airline Chicken Breast

garlic sauce, apple-fennel-celery salad

Dijon Rosemary Rubbed Strip Loin

horseradish tarragon crema, arugula

Seasonal Gnocchi

ask about our current offering

Braised Short Ribs

rosemary demi glace

Mushroom Leek Risotto [VG]

local leeks, Sprout-It mushrooms, parmesan

Upgrades & Add Ons

Salad Starter

\$2^{.50} per person upcharge

Dessert Offering

\$3^{.50} per person upcharge

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