

Sample Autumn Menu

Amuse

roasted pear and blue cheese crostini

Starter

creamy leek and potato soup

Main

loin of pork roast and apples in cider cream sauce
mashed sunchokes and potatoes with steamed curly kale

After

autumn greens with cider vinaigrette

Dessert

steamed apple pudding cake with cider ice cream
local cheese plate with late summer fruit

Price: \$55 excluding tax and service. Includes sparkling and flat water, herbal iced teas, hot tea, coffee and farmstead bread. Cash, checks or credit cards accepted. Your dining experience is created with the best of the farm's harvest of grass-fed meats, eggs, dairy and produce. We support fellow farmers. Participating farms include Heller's Farm, Berry Brook Farm, Star Route Farm and Sherman Hill Farmstead.