



FIRST COURSE

Seasonal Fruit Platter
&
House-Made Pastries

MAIN COURSE

Local Greens

*Macerated Apricot, Toasted Hazelnuts,
Goat Cheese, Stonefruit Vinaigrette*

Grilled Chicken Sandwich

*Mozzarella, Bacon, Sweet Pickle Aioli,
Coleslaw, Crispy Onion Strings*

R. House Burger

*8oz. Prime Ground Beef, Sharp Cheddar, Bacon,
Caramelized Onion, Stone & Skillet English Muffin*

Crispy French Toast

Lemon Ricotta, Macerated Berries, Maple Syrup, Brioche

Farmstand Omelet

Seasonal Veggies, Fresh Herbs, Home Fries, Toast

*\$25 Per Person
Subject to Seasonal Changes*