

LOCAL ROOTS

Leading the
Local Food
Revolution



CAFE

AND



REINVENTING TRADITION

Amuse Bouche

Tempura Mill Cove Winter Point Oyster, Oyster Liquor Mayonnaise, Pippin Gold Dip n Dots

Chilled Maine Scallop

Pumpkin Pop Corn, Lime, Olive Oil, Fennel Pollen

Bacon Sangria, Diane's Apples

Big Jim's Smoked Rainbow Trout

'Father Abraham' Apples, Almonds, Carnaroli Rice, Caramelized Fennel

Foggy Ridge 'First Fruit' Cider

Bright Farm Grass Fed Beef Rib Eye

'Blackened' Potato, Arugula, Sesame, 7 Springs Chili Pepper Kim Chi, 'Ralls' Apple

Foggy Ridge 'Serious' Cider

Shattered Lemon Curd

Diane's Apples, Ras el Hanout, Caramel, Brown Butter Ice Cream

Foggy Ridge 'Pippin Gold'

Chef Joshua Smith | Sous Chef Bradley Harris | Staff