



JT's Farmhouse Lunch Family Style Selections For The Table

40 pp Plus Tax & Grat. 20% 250 room charge

The Beginnings

Freshly baked cornbread with honey whipped butter for the table
Farmhouse Salad *tomato, radish, parmesan cheese, and lemon truffle vinaigrette*

(Choice of three for the table)

Deviled Eggs *dill, grain mustard, and candied bacon*
Roasted Garlic Hummus *grilled pita with crudité*
Jumbo Chicken Wings *classic buffalo - jerk - ginger soy*
Pimento Mac and Cheese *bacon, tomatoes, and shell pasta*
Beer Can Mussels *tomato, sausage, melted leeks and blue point lager*
Meat Candy *candied pork belly and pickled red onions*
Cast Iron Spinach Artichoke Fondue *grilled pita*

The Mains

(Choice of two for the table)

Seared Salmon *maple glaze and scallions*
Blackened Shrimp *stewed sweet peppers and onions, rosa sauce*
Chicken Caesar Salad *with cornbread croutons*
Orecchiette Pasta *sausage, kale, and white beans*
Ziti *with garlic spinach and baby tomatoes in a pink sauce*
Herb and Garlic Grilled Chicken *cherry peppers and beurre blanc*
Marinated Skirt Steak Bites *peppers and onions, provolone cheese, herb aioli*
Backyard Cheese Burger Sliders *caramelized onions, pickle, comeback sauce*

Sides From The Garden

(Choice of three for the table)

Crispy seasoned fries
Country cheesy grits
Buttermilk mashed yukon potatoes
Crispy brussels, parmesan, and bourbon maple vin
Grilled asparagus with lemon truffle vin
Sautéed garlic greens

From Our Bakeshop

Chef's seasonal dessert

EAT, DRINK & BE MERRY!