Dinner Menu Saturday 08/10/2024

Three Mushroom Barley Soup ~ \$3 VG 🤒

Small Salad ~ \$3 GF&VG

Shrimp Cocktail ~ \$7.50 GF Served with cocktail sauce.

Mozzarella Caprese Salad ~ \$4.50 GF&V

Fresh mozzarella, tomato, basil over a bed of greens finished with olive oil & a balsamic glaze. Local Cheese Plate ~ \$7 V Nettle Meadow Farm Mini Kunik (Lake Luzerne, NY), Grafton Village Smoke Maple Cheddar (Grafton, VT) & Old Chatham Creamery Ewes Blue Cheese (Chatham, NY) with jam & crackers.

SIDES

<u>*Soup or Side Salad may be substituted for one side</u>* Brown Rice GF&VG

Baked Sweet Potato Wedges GF&VG

Peas & Carrots GF&VG

Roasted Cauliflower GF&VG

Fresh Broccoli GF&VG

Sautéed Spinach GF&VG

Coleslaw GF&V

DESSERTS

Banana Cream Pie ~ \$3

Tiramisu ~ \$4

House Baked Chocolate Chip Cookie ~ \$1.75

Ice Cream ~ \$2.50 Please ask about our vegan & sugar free options Fruit Cup ~ \$3

ENTRÉE SALADS

Woodland Pond Salad ~ \$8 GF&V Tomato, cucumber, black olives & cheddar cheese over mixed greens.

Mandarin Orange Salad ~ \$8 GF&V

Mandarin oranges, toasted almonds, dried cranberries & red onion over arugula. Served with a citrus vinaigrette.

With Choice Of: Chicken, Salmon, Shrimp, Tofu ~ \$4

ENTREES

(With Choice of 2 Sides)

Sautéed Pork Cutlet with Wild Mushroom Ragout ~ \$14 DF

Chicken Pot Pie ~ \$14

Grilled Garlic & Herb Tilapia ~ \$14 GF&DF

Brown Rice & Vegetable Stuffed Pepper ~ \$13 GF&VG

Herb Roasted Salmon ~ \$15 GF&DF 60z Atlantic salmon coated in herbs then oven roasted.

FROM THE GRILL

(All items served with fries)

Grilled Burger ~ \$10 Beef, Turkey, Veggie or Impossible Chicken Tenders (4) ~ \$7

Chicken Wings (8) ~ \$9.50

Pub Style Fish & Chips ~ \$14.50

GF – Gluten Free V – Vegetarian VG – Vegan DF – Dairy Free Mindful

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.