

FALL 2018 MENU

APPETIZERS

Meat & Cheese Board

brown sugar glazed pork belly, beet-apple chutney, pickled pearl onions, baked brie, roasted garlic bulb, dijon-parsnip puree, crostini's

\$24

Groovy Caesar

romaine, fried capers, bacon, croutons, asiago

\$15

Naan

always changing, always fresh

\$16

Warm Cous-Cous Salad

craisins, kale, poached pears, braised red cabbage, rosemary-carrot puree, candied pecans, feta

\$16

Sticky Fried Shrimp

dusted shrimp tossed in a sweet & spicy bourbon glaze

\$17

Cauliflower Wedges

beer-battered cauliflower tossed in butter "chicken" curry, citrus spiced yogurt

\$16

Seared Scallops

rustic corn & truffle oil puree, scorched tomatoes, sautéed spinach, bacon jam

\$18

Soup Du Jour

always changing, always fresh

\$9

Stuffed Puff Pastry

peameal bacon, broccoli, & cheddar cream stuffed puff pastry, greens, crispy onions

\$16

LUNCH MAINS

Groovy Cobb

mix greens, roasted brussel sprouts, bacon, sweet potato, avocado, hard-boiled egg, walnuts, apple, maple balsamic (choice of chicken or cod)

\$20

Salmon Salad Roll

shredded salmon tossed in a cider aioli, dill coated cucumber, celery, on a soft butter roll (choice of side)

\$20

Egg'cellent Feature

always changing, always fresh

\$16

Fig & Goat Cheese Risotto

onions, garlic, spinach, fresh herbs, asiago

\$17

Chicken Schnitzel Sandwich

\$18

panko crusted chicken, grilled onion, apple, swiss cheese, dijon-maple aioli, pickled parsnip (choice of side)

Fall Fettuccini

\$17

roasted butternut squash, onions, kale, tossed in a chili-garlic cream with asiago, toasted pumpkin seeds

Groovy Buddha Bowl

\$18

quinoa, curried lentil & chickpea stew, roasted beets, raisins, broccoli, goat cheese, turmeric-black pepper crème fraiche

Black Bean-Quinoa Burger

\$17

roasted radishes, greens, balsamic reduction, smoked white cheddar, pesto aioli (choice of side)

DINNER MAINS

Fall Brisket Lasagna

\$35

braised beef brisket, sharp cheddar béchamel, kale, brown sugar barbeque sauce, potatoes, crispy onions, corn salsa

Chicken Schnitzel

\$30

panko fried chicken breast, fig & goat cheese risotto with garlic, spinach, fresh herbs, red wine-onion chutney

Butternut Squash Fettuccini

\$28

house-made pasta, roasted squash, onions, kale, chili-garlic cream, asiago, toasted pumpkin seeds

Maple-Brulee'd Salmon

\$34

chipotle infused orzo, roasted beets, broccolini, wilted greens, seasonal vegetables

Pork Roulade

\$34

apple, onion, smoked cheddar stuffed pork loin over bacon fried sweet potato gnocchi, pan gravy

Groovy Fall Stew

\$26

curry stewed roasted root vegetables, chickpeas, green lentils, whipped coconut-cinnamon cream, naan points

8oz Beef Tenderloin

\$40

smashed baby red potatoes, garlic butter honey roasted heirloom carrots, turmeric-black pepper crème fraiche

Orechiette

\$28

chorizo sausage, onions, dates, mushrooms, walnut-herb pesto, brussel sprouts, feta

Seafood Medley

\$36

poached shrimp, scallop, & cod, chunky tomato & garlic-dill sauce, saffron infused wild rice
