

OCT 16 FARM TO TABLE MENU

(SUBJECT TO CHANGE DUE TO HARVEST)

PAN SEARED FETA

SERVED WITH ROSELLE PEPPER SAUCE, AND MICROGREENS

BLUE HERON FETA. ARTISAN BAKERY BAGUETTES

LONG ISLAND CHEESE SQUASH SOUP

PARMESAN CRACKERS

SALAD OF FARM FRESH GREENS

FARINATA

BABA GHANOUSH

ROASTED FREEDOM RANGER CHICKEN

OKRA SHOESTRING FRIES + SHISHITO PEPPERS

DESSERT ??

AN AFTERNOON MEAL SERVED FAMILY STYLE AT 3:00PM