



## STARTERS

### Bread Service \$6

milk bread, garlic herb butter

### Cheese Board \$14

Schroeder Kase triple creme brie, Hook's galway bay goat cheese, Roelli red rock bleu cheddar, with house crackers, mustard and raspberry jam

### Tomato Soup \$8

roasted heirloom tomato soup, Clockshadow creamery quark, Roth grand cru-tons, olive oil

### Cheesy Meadowlark Polenta \$8

Hurdy Gurdy & Sarvecchio polenta, sherry redux, big sky grana, chives

RESERVATIONS ENCOURAGED

TUESDAY - SATURDAY  
4:30-8:30 PM  
& SUNDAY BRUNCH



## FROM THE GARDEN

### Winter Salad \$10

Don's produce winter greens, Enos bacon, mustard onion, radish, grilled honey vinaigrette

### Wedge Salad \$9

baby iceberg, bleu cheese, house french, Enos bacon, breadcrumbs, shaved onion, carrot, herbs

### Bubbles and Squeak \$9

Steadfast Acres baby gold potato and cabbage patties in a sauerkraut sauce

### Beets \$8

Steadfast Acres beets, chimichurri, pickled shallot

WITH LOVE,  
FROM ALL OF US together



## MAINS

### Burger \$14

Seven Seeds beef, grilled onion, pickles, signature sauce, house bun, gilman american chz, hand cut fries [its a double smasher]

### Cate's Prime Rib Sandwich \$15

Cates beef shaved prime rib, horsey sauce, grand cru, crispy shallot, jus, served with fries or salad

### Pork Chop \$25

Enos center cut pork loin, rutabega cream, roasted daikon radish, mustard wine sauce

### Beef \$26

Cates beef grass-fed NY Strip, roasted garlic butter, jus, fries

## PASTA

### Raviolo \$19

handmade pasta, Brit's lamb, butter, Sartori parmesan, oyster mushrooms, leeks, lemon

### Cavatelli \$19

handmade pasta, leeks, black pepper, Sarvecchio parmesan

