



Sample June Menu – Subject to change

STARTERS

Soup	8/10	Gougères	12
Oysters	20	Three French Gruyere cheese puffs with a side of pepper jelly	
Six raw served with house made cocktail sauce			
Mixed Greens Salad	13	Bacon Wrapped Dates	18
High Hope Farm greens, dried blueberries, crumbled goat cheese, bacon, candied pecans, lemon vinaigrette		Three bacon wrapped dates with goat cheese mousse a hot honey drizzle served on house made apple butter with roasted grapes and greens	
High Hopes Salad	13	Prosciutto wrapped Asparagus	13
High Hope Farm mustard greens, beets, radishes, , pepitas, feta, cilantro, orange curry vinaigrette		Seared prosciutto wrapped asparagus served with garlic sherry aioli and topped with shaved parmesan	

ENTREÉS

Vegetable Curry	22	Grilled Salmon*	36
Green vegetable curry with rice		Honey miso salmon grilled, served with yuzu vinaigrette High Hopes Farm bok choy and coconut rice	
Bradley Burger	26	Beef Filet Mignon	48
8 oz beef burger, sauteed mushrooms and onions, brie, bacon jam, mustard greens, roasted sherry garlic aioli served with a side of southwest grilled vegetable salad		8 oz filet, pea puree, High Hopes Farm carrots, pave, sauce bordelaise	

DESSERT

Chocolate Pot de crème	12	Grapefruit Posset	12
Chocolate pot de crème topped with a blood orange mousse		Classic English lemon cream dessert with a grapefruit twist	

*Cooked to order

“Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions”