

Dine Out Boston 2022

Supper: starter, entrée, dessert...41

Fresh From the Farm and Honest to Goodness Home Cooking.

Starters

Maine Rock Crab and Corn Chowder: smoked bacon

Soup: daily

Local Mixed Greens: tomato, radish, cucumber, lemon herb vinaigrette

Romaine Salad: deviled egg spread, pickled shallot, vt shepard verano, croutons, creamy garlic dressing

Beets: citrus, arugula, narragansett feta, honey-pistachio vinaigrette

Spinach Salad: mandarins, westfield farm chevre, spicy pecans, maple pecan vinaigrette

Entrees

Pig Under A Brick: brown sugar sweet potato puree, apple beet stuffed cabbage, ginger apple mostarda

Bay of Fundy Salmon: braised heirloom beans, saffron aioli, tomato preserva

Veggie Burger: pineland farm baby swiss cheese, avocado, spicy mayo, greens, tomato

Warm Grain Bowl: seasonal vegetables, arugula, toasted pistachio, south river miso maple vinaigrette

Add Tofu/Chicken/ Fried Chip-in Farm Egg

Yankee Pot Roast: mashed potatoes, roasted carrots, crispy shallots, gravy

Scrod: ritz cracker crusted, herbed potatoes, lemon

Half Rotisserie Giannone Farm Chicken: rotisserie potatoes, chicken jus

Desserts

Chocolate Bread Pudding: caramelized rum bananas, vanilla bean ice cream

Henrietta's Pie of the Day: vanilla bean ice cream

Maynard Farm's Local Maple Syrup Cheesecake: candied walnuts, fresh whipped cream

Farmers Custard: fresh mixed berries, whipped cream, shortbread cookies

Chocolate S'mores Parfait with Toasted Marshmallow: vanilla bean ice cream

Ice Creams and Sorbets: vanilla bean, local taza chocolate, vegan coconut, lemon sorbet, chocolate sorbet, sorbet of the day

Menus are subject to change based on seasonal availability.