



Summer Cocktail Hour



Chicago Dog

Honey Dijon Mustard, Pickles, Puff Pastry

Roasted Street Corn Flatbread

Native Tomatoes, Red Onion,
Queso Fresco, Mexican Cremá

Roasted Vegetable Taco

Cauliflower Rice, Corn and Tomato Pico

Shrimp and Scallop Ceviche

Citrus, Fresh Tomato and Onion
Sweet Potato Chips

Italian Salumi

Lemon Ricotta, Toasted Panko, Honey, Pesto

Scallop Po'boy

Old Bay Seasoning, Spicy Mayo, Micro Greens

Korean BBQ Chicken Meatball

Sesame Seeds, Fresh Scallions

Chips and Dip

Hand Cut Crisps, Caramelized Onion Dip

Southern Hot Chicken

Spiced Remoulade, Housemade Pickles

Summer Slider

Vermont Cheddar, Bacon, BBQ Sauce

Fresh, handcrafted presentations, hand passed by our friendly staff, and personally selected by our Chef to bring you the very best of the season.

Subject to availability and may change at the discretion of the chef.

THE FARM STAND

Charcuterie dry cured meats and cheese, raw & marinated vegetables, local fruits, dips, crackers, and crisps.

The Farm Stand is ready as guests arrive and is replenished throughout cocktail hour.



ITALIAN PROSCIUTTO CARVING EXPERIENCE ♦

The ultimate eatery inspired experience brought to life! Delicate dry aged prosciutto, thinly carved to order, and paired with the most delicious italian cheeses and fresh luscious melon!

THE CHEESE WHEEL EXPERIENCE ♦

Freshly made pasta sautéed in a giant wheel of Parmesan cheese! Add cracked black pepper for a delicious cacio e pepe - chef's kiss!