



APPETIZERS

Assorted house made charcuterie and cheeses (starters)

MAINS

Sautéed Chesapeake Oysters with wilted leeks, sweet corn and a Bourbon and smoked peppercorn cream served on silver dollar buckwheat pancakes

S and S Maple Camp brined and grilled pork tenderloin with green peppercorn butter on pumpkin biscuits

Hickory smoked bistro filet with port cherry sauce over mini Shellbark Hollow chevre tartlette

Hamilton Crop Circle mixed green salad with radishes three ways, cherry tomatoes, pickled shallot and Roaring 40's blue vinaigrette

Winston's divine pickled shrimp with dill horseradish crème Fraiche

Roasted asparagus with olive oil and sea salt

Sage and fennel roasted fingerling potatoes

DRINKS

Mulled Weber's Apple Cider

Spiced Iced Tea

Basil Lime Elixir

DESSERTS

Deep Chocolate Brownies

Or

Yellow Cake with Brown Sugar Bourbon Butter cream & Pecans