

KITCHEN & BAR

*tillery*

## Lunch Menu

Monday - Friday 11 - 3

### Chef Preparations

*The quality of locally sourced and organic ingredients is found throughout the menu. These changing specials are inspired by that quality, the season, and a commitment to support our neighboring farms.*

**Market Fish\*** Mkt

**Market Steak\*** Mkt

### Large Plates

**Village Farms Tomato Salad, Crispy Duck Confit, Wilted Local Greens, Jalapeno Vinaigrette** 17

**Eggplant Caponata, Local Squash, Caper, Asiago, Toast** 12

**House-made Fettuccine, Sloan Dennis Rabbit Ragout, Olive, Chile, Village Farms Tomato** 20

**Poached Redbird Farms Chicken Salad, Cucumber, Olive, Mixed Greens, Pickled Onion, Citrus Vinaigrette** 15

### Small Plates

**Haricots Verts, Pistachio, Asiago** 8

**Seasonal Dip, House-made Bread\*** 8

**Tabouleh, Local Vegetables, Parsley** 9

**Chicken Liver Pate, Pickles, House-made Pita\*** 14

**Cup of Seasonal Soup\*** 5

**Chicken Skewer, Mixed Greens with Vinaigrette** 8



\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.