

FALL 2019

FARM FRESH MENU

Appetizers

Herbed Beef & Mushroom Ragout Cornmeal Biscuit

Braised herbed beef & mushrooms baked in a cornmeal buttermilk biscuit w/ pimento cheese stout sauce.

Southern Sweet Potato Tartlets

Sweet & fluffy sweet potato casserole, toasted marshmallow & Jack Daniels whiskey praline pecans. Baked on a mini pastry tartlet.

Pomegranate & Goat Cheese Crostini

Sweet & crunchy pomegranate seeds, mint leaves, orange zest, Tennessee goat cheese & drizzled w/ Tennessee artisan honey.

Bourbon Bacon & Spinach Stuffed Mushrooms

Bourbon marinated mushrooms stuffed w/ applewood bacon, spinach & cheese.

Hickory Bacon Squash Satays

Caramelized brown sugar & spice butternut squash, smokey thick bacon, drizzled w/ hickory syrup from Hickory Cottage Farm.

Pumpkin Ricotta & Arugula Bruschetta

Roasted pumpkin, arugula, toasted spiced pumpkin seeds & Tennessee artisan honey, on a toasted baguette w/ ricotta cheese.



Entrees

Roasted Garlic Chicken with Asiago Sauce

Skillet cooked chicken breast, roasted garlic & fresh herbs. Finished with a creamy asiago sauce.

Tennessee Honey Orange Roast Turkey

Oven roasted turkey w/ Tennessee honey orange glaze.

Garlic Herb Butter Roasted Beef Shoulder

Garlic & herb butter rubbed beef shoulder. Slow roasted to a perfect medium.

Cranberry & Orange Herbed Pork Tenderloin with Cider Bourbon Glaze

Cranberry orange chutney marinated pork tenderloin oven roasted w/ cider bourbon glaze.

Hickory Smoked Apple Chicken Sausage Pumpkin Pasta

Hickory smoked apple chicken sausage, fresh baby spinach & a creamy pumpkin sauce. Tossed in rotini pasta.

Herby Buttered Wild Mushroom Chicken Rigatoni Pasta

Skillet cooked chicken tossed w/ wild mushrooms, fresh basil, sage & thyme in a white wine garlic sauce. Accompanied by fresh soft Italian cheeses. Tossed in rigatoni pasta.

Side Dishes

Brown Butter Almond Green Beans

Fresh green beans, shallots & toasted almonds in a brown butter sauce.

Roasted Butternut Squash, Brussels Sprout &

Cranberry Pecan Salad

Roasted butternut squash, pan fried brussels sprouts, tart cranberries & candied pecans

Fall Harvest Wild Rice

Wild rice cooked to perfection w/ wild mushrooms & herbs.

Sweet Potato Casserole

Whipped buttery sweet potatoes baked until fluffy and topped w/ candied pecans.

Herb Roasted Crushed Potatoes

Roasted creamer potatoes crushed & tossed w/ sage, thyme & rosemary.

Roasted Fall Root Vegetables

Oven roasted fall root vegetables tossed in hickory butter & thyme.

