

# WINTER 2019

## FARM FRESH MENU

### Appetizers

#### **Blue Cheese & Steak Crostini with Blueberry**

##### **Onion Jam**

*Char crusted & pan seared filet steak. Thinly sliced w/ fresh blue cheese on a toasted crostini w/ blueberry onion jam.*

#### **Sugared Cranberries & Brie Cheese Crackers**

*Creamy brie cheese & orange cranberry chutney on a buttery cracker. Topped with sugared cranberries.*

#### **Hickory Cider Glazed Chicken Satay**

*Skillet cooked chicken satays, glazed w/ hickory cider & sweet & tart sugared cranberry, apple & jalapeno salsa.*

#### **Cranberry Pecan Goat Cheese Truffles**

*Creamy local goat cheese & cream cheese truffles. Rolled in Georgia pecans, dried cranberries & parsley. Drizzled w/ local honey.*

#### **Butternut Squash Hummus with Feta & Pomegranate**

*Roasted butternut squash & chickpea hummus on an olive oil crisp. Topped w/ feta cheese & pomegranate.*

#### **Bourbon Bacon & Spinach Stuffed Mushrooms**

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



### Entrees

#### **Roasted Rosemary Chicken with Smokey Sun-Dried Tomato Pinot Grigio Sauce**

*Roasted rosemary & garlic chicken breast. Finished with a smokey sun-dried white wine sauce.*

#### **Tennessee Honey Orange Roast Chicken with Pomegranate**

*Oven roasted chicken breast w/ Tennessee honey, orange glaze & pomegranate .*

#### **Garlic Red Wine & Herb Roasted Beef Shoulder**

*Garlic & herb rubbed beef shoulder. Slow roasted to a perfect medium. Glazed w/ Cabernet garlic herb sauce.*

#### **Cranberry & Orange Herb Pork Tenderloin with Cider Bourbon Glaze**

*Marinated & oven roasted pork tenderloin w/ cranberry orange chutney & cider bourbon glaze.*

#### **Beef Bourguignon**

*Slowly braised stewed beef w/ oven roasted carrots, onions & mushrooms in a whiskey beef broth. Served w/ creamy mashed potatoes.*

#### **Herb 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

#### **Roasted Green Beans & Buttery Mushrooms**

*Fresh green beans & sauteed seasonal mushrooms w/ butter & white wine.*

#### **Hickory Butter Glazed Squash with Crisp**

*Roasted butternut squash, crisp seasonal apples & pomegranate tossed in a hickory butter glaze.*

#### **Mushroom & Herb Barley**

*Hearty barley w/ wild mushrooms, vegetables & herbs.*

#### **Southern Cauliflower Casserole**

*Whipped buttery cauliflower baked until fluffy & topped w/ herb breading.*

#### **Rosemary & Garlic Roasted Crushed Potatoes**

*Roasted creamer potatoes crushed & tossed w/ rosemary, garlic & olive oil.*

#### **Bourbon & Butter Glazed Carrots**

*Oven roasted baby carrots tossed in bourbon hickory butter.*



