

Farm to Fork Menu

July 27 - August 1

4 Courses \$35

Soups

Tomato Gazpacho

Jersey fresh heirloom tomatoes

Roasted Corn and Shrimp Bisque

Local silver queen corn, sherry crème fraîche

Chilled Strawberry Rhubarb

Sweet and juicy Jersey strawberries paired with local rhubarb

Salads

Asparagus, Plum Tomato Salad and Arugula Salad

blood orange vinaigrette

Baby Wild Lettuce and Fried Goat Cheese Salad

Roasted Jersey tomato vinaigrette

Mixed Green Salad

Toasted hazelnuts and an apple vinaigrette

Entrees

Braddock's Crab Cake

Jersey fresh heirloom tomato and orange tartare

Fire Roasted Filet Mignon (\$10 supplement)

Bleu cheese fritter, red wine sauce

Stuffed Salmon

Eggplant, feta cheese and locally grown basil vinaigrette

Grilled Chicken

Sauteed Jersey tomatoes, fresh spinach and garlic

Desserts

Grand Marnier Bread Pudding

Fresh strawberry sauce

Blueberry Peach Cobbler

Shamong farm grown blueberries, local New Jersey peaches

Meyers Lemon and Blueberry Souffle

Shamong farm grown blueberries, Myers lemons

Lemon Pound Cake

Vanilla ice cream and fresh blueberry compiture