

# DINNER

## ENTREES

**MONROVIA FARM HOUSE CUT, DRY-AGED BEEF OF THE DAY\* ...**

**LOCAL FISH OF THE DAY\* ...**

**PORK CHOP\*** \$25  
*Grilled 12oz Berkshire pork chop, smoked & smashed Yukon Gold potatoes with thyme and butter, fava green salad, chive sour cream*

**LAMB** \$24  
*Grilled lamb loin, pearl couscous salad with arugula, dried cherries, pine nuts, and scallions, topped with gremolata*

**FRESH PASTA** \$16  
*House made fettucine pasta, spring pea and basil pistou, snow peas, burrata cheese, topped with corn shoots and balsamic*

**CHICKEN** \$17  
*Breaded, fried chicken thighs with peppercorn honey sauce, tomato mac and cheese and vegetable of the day*

**DUCK BREAST** \$24  
*Pan-seared duck breast with an apricot glaze over a saute of farro, scallion, baby greens, and SausageCraft chorizo*

**NON "SPAGHETTI & MEATBALLS"** \$18  
*Artichoke, spinach and avocado "meatballs" over sautéed spaghetti squash, with caramelized onion pomodoro sauce, and grated parmesan*

**MONROVIA FARM HAMBURGER\*** \$11  
*Fresh, local, all natural 8 oz grilled hamburger on a potato bun, lettuce, tomato, onions and mayo, with house cut fries or side salad*

*Add cheese \$1 House made bacon \$2  
Cheddar, Swiss, Colby Jack, Provolone, American, Blue*

\*These menu items can be prepared raw and/or undercooked. Consuming raw and/or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.