



LUNCH & DINNER CATERING

SALADS • \$5/person

House Mesclun

Mesclun greens with seasonal shaved vegetables and maple-ginger balsamic vinaigrette

Berry Salad

Mixed greens with seasonal berries, shaved fennel, buttermilk curds, sunflower seeds, & a honey-white balsamic vinaigrette

Kale Caesar Salad

Massaged kale greens with croutons, shredded cheese, and house-made Caesar dressing • Add grilled chicken: \$4/person

SOUP • \$5/person

Broccoli & Cheddar

Chicken Noodle

Moroccan Chickpea Stew

seasonal offerings

HEARTY SOUPS • \$7/person

Local beef chili with cornbread and shredded cheddar

Clam & corn chowder with O-Bread ciabatta

FRESH SANDWICH PLATTER • \$9/person CHOOSE UP TO 3 VARIETIES

All of our sandwiches are served on Ciabatta bread and served with a pickle spear.

The 'Turkey Bacon-Jam'

Misty Knoll turkey, bacon jam, provolone, lettuce, tomato, onion, and sage aioli

The 'Cider Mill'

Black River ham, apple chutney, cheddar, spinach, red onion, and honey mustard

The 'Truffle Shuffle'

House Roasted Laplatte beef, caramelized onion, swiss, mushroom, lettuce, truffle aioli

The 'Caprese'

Maplebrook fresh mozzarella, pesto, tomato, spinach, balsamic drizzle

The 'Hot One'

Misty Knoll buffalo chicken, blue cheese, lettuce, tomato, pickled peppers

SIDE SALADS

Misty Knoll Chicken Salad w/ apples & walnuts \$7

Sesame Noodle Salad \$4

Deviled Ham & Egg Salad \$3

Faroe Island Salmon Salad with Capers \$9

Classic Potato Salad \$3

Black Bean & Corn Salad \$3

Root Vegetable Slaw \$3

Quinoa Salad & Roasted Veggies \$4

Pot of house pickles \$2

HOT DISHES

Sheppard's Pie • \$9/person

Local beef, stewed with San Marzano tomatoes and veggies and topped with whipped potatoes

Lamb Tagine • \$11/person

Shelburne Farms lamb stew with vegetables and dried fruits, seasoned with African spices and served with herbed couscous

Classic Meat Lasagna • \$9/person

Fresh pasta layered with house made San Marzano tomato sauce, local beef, ricotta & mozzarella cheese

Antonia's Vegetable 'White Lasagna' • \$8/person

Fresh pasta layered with cheddar béchamel, sautéed mushrooms & spinach, and mozzarella cheese (ask about seasonal vegetables!)

Ham & Sausage Jambalaya • \$10/person

New Orleans hearty rice stew with Black River ham, smoked andouille sausage, onions, peppers, & celery and seasoned with Cajun spices

Chef Jim's Famous Mac and Cheese with Shelburne Farms Cheddar • \$8/person

Buffalo chicken M&C with blue cheese crumbles

Southwest M&C with smoked sausage, black beans and corn

Bacon & Ranch M&C with kale

Cheesy Herb M&C with tomatoes and spinach

Truffled M&C with sautéed mushrooms and kale herbs

SWEET TREATS

Assortment of Cookies \$2

Chocolate chip, oatmeal raisin, ginger, double chocolate chip

Brownies \$2

Blondies \$2

Fresh Made Cider Donuts \$1

Apple crisp with fresh whipped cream \$4

Homemade pies \$18 each (feeds 6-7)

Apple, blueberry, strawberry rhubarb, pecan, pumpkin