

Starters

THE FOREST

Fried Oyster Mushroom, Chevre,
Walnut Stuffed Mushroom,
Rocket, Black Garlic Truffle Vinaigrette

TUNA TARTARE

Ahi Tuna, Avocado,
Wonton Crisp, House Ponzu

BARBEQUED SHRIMP

Wild Caught Shrimp, Bagna Cauda,
Jicama Slaw

IBERICO SECRETO

Grilled Pork Skirt Steak,
Piquillo Pepper,
Garden Greens, Shaved Manchego,
Spring Chimichurri



Fresh Oysters

ON THE HALF SHELL

FRIED
(Plain or Buffalo)



Chef's Daily Soup

CHEF'S CREATION OF SOUP
Using Fresh Farm Ingredients

Specialty Salads

CAESAR

Romaine, Rustic Crouton,
Anchovies, Parmesan Tuile

LITTLE GEM SALAD

Gem Lettuce, Watercress, Spring Peas,
Prosciutto, Mint, Burrata

OLDE FARM WEDGE

Iceberg, Bacon Lardons,
Cherry Tomato, Fried Onion Rings,
Cucumber, Blue Cheese Crumble,
Blue Cheese Dressing

BERRY SALAD

Strawberry, Avocado, Jicama,
Toasted Walnut, Shaved Manchego,
Mint, Spinach, White Balsamic Vinaigrette





Farm Fresh Ingredients

Seasonal items produced from The Olde Farm's Garden, Orchards, Bee Hives & Greenhouse

Land

PRIME FILET MIGNON

Potato Lyonnaise, Grilled Asparagus,
Mustard Sauce

DOGWOOD CHICKEN

Seared Airline Chicken Breast,
Roasted Root Vegetable Risotto,
Rosemary Garlic Jus

VEAL MILANAISE

Breaded Cutlet, Warm Spring Pea &
Mushroom Salad, Roasted Cauliflower,
Meyer Lemon Vinaigrette

BURGER ANOIXI

Ground Lamb, Gem Lettuce,
Whipped Feta, Tzatziki,
Heirloom Tomato,
Pickled Cucumber Ribbon,
Dilly Onion, Brioche Bun, Sidewinders



Sea



GRILLED MACKERAL

Garlic Samphire Stuffing,
Meyer Lemon Jam,
Watercress, Fregola

SEARED FLOUNDER

Citrus Tomato Emulsion, Leeks,
Pancetta, Lentil Ragu

SALMON

Corn Puree, Edamame, Scallion,
Calabrian Chili, Sessame,
Beijing BBQ Sauce



Chef's Daily Pasta

CHEF'S CREATION OF PASTA

Using Fresh Farm Ingredients



SPLIT PLATE FEE \$10

ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.