

ingredients cafe

FOOD MUSIC DRINK

Dinner Menu

Starters

***Steak Bites 18**

Seared beef tenderloin tips, pepper jack cheese, pico de gallo, & avocado crema

Spicy Chicken Lettuce Wraps 15

Romaine hearts, vegetable slaw, chicken, spicy Szechuan barbecue sauce, fried tortilla strips, & peanuts

Chips & Pico 12 | Guacamole +5

Spicy pico de gallo & queso fresco

Artichoke Dip 16

Creamed artichoke, spinach, sun dried tomatoes, & warm baguette

Korean BBQ Street Tacos (3) 18

*Marinated seared short ribs, napa cabbage, mango slaw, corn tortilla, & sriracha aioli

***Jumbo Lump Crab Cakes 22**

2 "crabbies" with three-pickle aioli sauce

Wonton Dumplings 15

Pan-fried chicken, shrimp, and pork wontons, ginger scallion, & chili soy dipping sauce

Bread Basket 4

Baguette with butter

Salads

Twin Pine Farms Field Greens 10

Crumbled bleu cheese, dried cranberries, sunflower seeds, & lime vinaigrette

Classic Caesar 10

Romaine hearts & parmesan

Amish Bleu & Pecans 10

Chopped romaine lettuce, Amish bleu cheese dressing, red onion, & spicy pecans

***Farmer Steak Salad 24**

Grilled hanger steak, quinoa salad, arugula, citrus segments, roasted beets, goat cheese, candied walnuts, heirloom carrots, champagne walnut vinaigrette

Greek Salad 18

Greens, jicama, fennel, cucumber, blistered cherry tomatoes, olives, feta, yogurt, & chipotle honey vinaigrette

Poached Pear & Arugula 16

Pear poached in port wine, bleu cheese curd, lavender honey vinaigrette, & candied walnuts

Add

grilled chicken breast 8

grilled shrimp 11

grilled hanger steak 12

grilled mahi 12

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Split plate charge \$2

Entrees

Grilled Filet Mignon 35

Mashed potatoes, tempura onion rings, steamed spinach, & bordelaise sauce

Grilled Mahi-Mahi 28

Mashed potatoes, pineapple salsa, & tomatillo bisque

Pan Roasted Chicken 25

Herb ricotta cheese gnocchi, basil pesto, cauliflower, beets, & charred creamed leeks

Mongolian Pork Chop 29

Grilled durac prime pork chop, stir-fried lo mein noodles, spring peas, asparagus, mushrooms, & Chinese mustard sauce

Vegetable Fettuccine 25

Hand-cut noodles, asparagus, spinach, black olives, sweet peas, feta cheese, & tomato fennel broth

Burgers & Sandwiches

Local grass-fed ground beef, romaine lettuce, tomato, & kettle chips

Add bacon, roasted mushrooms, caramelized onions, or cheese (cheddar, swiss, goat, feta, pepper jack, bleu) \$3

French Fries, Fruit Cup, or Green Salad \$5
Gluten Free Bun \$3

***Local Grass Fed Burger 16**

Brioche roll

***The Hill Cheese Burger 18**

Applewood-smoked bacon, queso fresco, guacamole, & caramelized onions

Double Stack 17

House ground beef, American cheese, steamed onions, pickles, & special sauce

***Grilled Mahi-Mahi Sandwich 22**

Brioche roll, napa cabbage mango slaw, & sriracha aioli

Pasta & Bowls

Substitute with Quinoa Penne Noodles 3

***BBQ Kabob Bowl 26**

Featuring your choice of protein Salmon or Hanger Steak, all set in an ample bowl of coconut basmati rice with black beans, corn relish, mango salsa, & pickled red onions

***Shrimp Diablo 29**

Wild-caught shrimp, linguine, vodka, tomatoes, basil, & dried chili

Creamless Alfredo 22

Rigatoni with prosciutto ham, herb cauliflower purée, oven roasted tomatoes, parmesan, & fresh spinach

Peas N' Hay 21

Linguine with housemade Italian sausage, sweet peas, caramelized onion, & parmesan cream sauce

Lemon Caper Chicken Penne 24

Sautéed chicken, asparagus, & sun dried tomatoes in lemon caper cream sauce

Rigatoni Bolognese 22

Rigatoni with mirepoix, fennel, ground beef, pork tenderloin, bacon, tomato, & pecorino romano