



THE RABBIT ROOM
COME CELEBRATE

DINNER

APPETIZERS

Parisienne Gnocchi - half order . . . **14**

Flatbread Pizza - grilled naan bread with poached pear, Gruyere cheese, fig jam, bacon & baby arugula . . . **9**

Budino - savory Parmigiano Reggiano custard with grilled asparagus, soppressata, basil pesto & poached local organic egg with grilled bread . . . **12**

Porchetta - roasted Seven Bridges Farm pork with local sweet corn succotash, smoked honey ham & pickled red onions . . . **13**

Arancini - fried risotto balls stuffed with smoked Gouda cheese served with roasted garlic marinara & Grana Padano . . . **11**

Cauliflower Fritters - fried, spiced cauliflower flowerets with Kalamata and pepperoncini salad & Sriracha sour cream . . . **8**

SOUP & SALAD

French onion Soup . . . **5** cup / **7** crock

Soup du Jour . . . Ask your server for pricing

Lower Mill Mixed Greens - spring mix with julienne carrots, red pepper, English cucumber and red onion vinaigrette . . . **8**

Local Baby Arugula & Spring Radish Salad - with crisp apple with candied pumpkin seeds, crumbled Bleu cheese & lemon vinaigrette. . . **9**

Steak Salad - grilled marinated steak with local greens & cherry tomatoes, shaved red onion, crumbled blue cheese & dijon vinaigrette . . . **15**

Roasted Beet & Plum Salad - local roasted beets and sliced plums with local mixed greens, pistachios, goat cheese, orange zest and citrus vinaigrette . . . **13**

ENTRÉES

Grilled 16oz. Ribeye - Chipotle-coffee marinated Ribeye topped with a local grilled corn, barley & local Heirloom tomato salad with fresh herbs & a charred vinaigrette. . . **30**

Grilled Petite Tender - housemade Worcestershire marinated grilled tender, topped with a local heirloom tomato & caper relish, with hericots, roasted pearl onions & roasted potatoes . . . **28**

Seven Bridges Farm Honey Brined Pork Chop - grilled with red wine & balsamic braised Cipollini onions, roasted red peppers & Roman gnocchi . . . **28**

Parisienne Gnocchi - house-made, sauteed in butter with roasted cherry tomatoes, mushroom ragu, lemon, white truffle oil & fresh herbs . . . **24**

Stone Crop Farm Organic Chicken Breast - pan seared with local summer squash, Romesco sauce, grilled lemon & smoked paprika oil . . . **24**

Salmon - spice crusted Faroe Islands Salmon with red Himalayan rice, smoked almond butter, baby spinach & smoked local carrot puree . . . **25**

Spaghetti - with sauteed shrimp, zucchini, roasted red pepper, rosemary & prosciutto in a light cream sauce . . . **23**

4 COURSE

PRIX FIX... 52

1ST COURSE

Baby Arugula Salad

- or -

Beet Salad

2ND COURSE

Gnocchi

- or -

Arancini

3RD COURSE

Petite Tender

- or -

Salmon

DESSERT

Chef's Dessert

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