



# the people's pub

**DATE:**

**CHEF:**

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## TO BEGIN

### **Bisques & Broths**

Wild Mushroom Bisque **7.0**

### **Curd & Cure**

A Mix of Farm Cheese and Hand Made Charcuterie **13.5**

### **Liberty Farms Field Greens**

Prepared Seasonal Vegetables.  
Cucumber Vinaigrette **9.5**

**\* Upgrade to Entrée**

### **The People's Wedge Salad**

Baby Heads of Lettuce, Crispy Applewood Bacon, Heirloom Tomatoes, Creamy Parmesan Vinaigrette **9.5**

### **Free Bird Wings**

Ancho Chili Rub, Citrus Zest, Smoked Pepper Aioli **11.0**

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## ON MAIN

### **Cut of the Day**

Grilled Flank Steak, Over Roasted Carrot Puree with People's Farm Mint Chimichurri, Fennel, and Cucumber **26.5**

### **Grain Bowl**

Roasted Radishes, Stir Fried Ancient Grains, Local Vegetables with Rainbow Chard, And Pea Shoots **16.5**

### **Buttermilk Chicken Sandwich**

Creamy Vinegar Slaw & House Made Pickles. Field Greens Salad **16.0**

### **Hand Made Pappardelle**

Heirloom Tomatoes, with Roasted Garlic, Local Herbs and Aged Parmesan Cream **19.0**

### **Atlantic Swordfish**

Citrus Herb Rub, Char Grilled, Zucchini-Shallot Fritters, People's Farm Amaranth Chimichurri **26.5**

### **Braised Beef Short Rib**

Bordeaux Reduction, Purple Potato Puree, Roasted Baby Carrots **27.0**

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## ON THE SIDE

### **Fries**

Aged Parmesan, Fresh Herbs, House Ketchup, Ancho Aioli, Garlic Aioli **7.0**

### **Risotto**

Applewood Bacon, Heirloom Tomato **8.0**

### **Marinated Zucchini**

Grilled with Rustic Arugula Pesto **8.0**

### **Homemade Grilled Naan**

Artichoke, Chickpea and Lentil Dip with Heirloom Tomatoes **9.0**