

DINNER

thursday, september 2

[small lots]

house pickles \$4

warm olives \$4

mixed lettuces
with green goddess dressing & bread crumbs \$9

arugula with beets, marcona almonds
& red wine vinaigrette \$9

candied bacon
with fennel & pickled watermelon \$8

grilled cheese
& heirloom tomato sandwich \$8

[big lots]

polenta gratin
with fresh corn and tomatoes,
basil & white cheddar \$14

pan-seared fluke
with spinach & creamed corn with ginger \$22

BBQ pork ribs
with coleslaw & hush puppies \$17

grass-fed beef burger
cheddar cheese, pickles & duck fat potatoes \$13

LABOR DAY WEEKEND SUPPERS

For the last days of Summer, we invite you to join us for two special suppers on Friday 9/3 and Saturday 9/4 (we will be closed on Sunday 9/5). Following are menus... and, of course, the Lot 2 burger will also be available both nights.

september 3, 2010

Supper Menu

(\$25 adults, \$12 kids)

summer chop salad
with corn, tomato, cucumber & bacon
with homemade ranch dressing

BBQ pork ribs
(vegetarian option available)

potato salad & leafy market greens

peach shortcake

Solo Supper

grass-fed beef burger
with cheddar cheese, pickles,
& duck fat potatoes \$13

september 4, 2010

Supper Menu

(\$25 adults, \$12 kids)

summer chop salad
with tomato, cucumber & bacon
with homemade ranch dressing

chili with Cayuga Pure Organics beans
(vegetarian chili available)

hush puppies & corn on the cob

peach shortcake

Solo Supper

grass-fed beef burger
with cheddar cheese, pickles,
& duck fat potatoes \$13