

LUNCH

served family style

includes salad, potato rolls, main course, two sides, dessert, iced tea, coffee, tea

SALAD

-choice of one-

GARDEN GREENS

seasonal fruit, nuts, local cheese, citrus vinaigrette

LACINATO KALE SALAD

chili pequin, toasted parmesan, lemon dressing

CARAMELIZED BEETS A LA PLANCHA

skyhill farms goat cheese crema, greens, chimichurri

MAIN COURSE

-choice of one-

ARBORIO RICE

seasonal vegetables

RAINBOW TROUT

mushrooms, fennel, bacon or mustard vinaigrette

"BRICK COOKED" CHICKEN

salsa verde

HERITAGE SMOKED PULLED PORK**POTATO GNOCCHI**grass-fed beef ragu
(vegetarian option available)**HERITAGE ST. LOUIS RIBS**

barbecue sauce

LMR GRASS-FED LAMB**LMR GRASS-FED BEEF****ROASTED PORK LOIN**

chutney

SIDES

-choice of two-

MAC & CHEESE

vella cheddar

GARDEN POTATOES

herbs

SEASONAL VEGETABLES**HEIRLOOM CANNELLINI BEANS**

salsa verde

ARBUCKLE GRITS

vella cheddar

APPLE COLESLAW**FOR THE TABLE****CHEDDAR BISCUITS**

honey butter

WOOD GRILLED CASTROVILLE ARTICHOKE

sauce gribiche, lemon

WARM BURRATA

roasted garlic, LMR olive oil, focaccia

DESSERT

assortment of housemade cookies