

AGRICULTURE

PUBLIC HOUSE

~ Lunch ~

Served 11 am to 3 pm

Seasonal Soup Du Jour ~ *Chef's creation \$10*

Truffle Fries ~ *Crispy, lightly salted, white truffle \$8*

Roasted Fall Beet Salad ~ *Local organic beets, arugula, endive, ricotta salata & pistachios dressed, white truffle vinaigrette \$13*

Hearts of Romaine ~ *Focaccia croutons, Spanish anchovies, parmigiano reggiano, caesar dressing \$13 (Add grilled chicken \$5)*

Red Curry Mussels ~ *Prince Edward Island mussels, red curry, mango & cilantro broth \$19*

Salmon Cake ~ *Wild salmon croquette, brioche bun, field greens, red wine vinaigrette \$17*

Croque Monsieur OR Madame ~ *Smoked pork belly, gruyere cheese, Red Bird Bakery rustic white, field greens, red wine vinaigrette \$17*

Duck Confit Cassoulet ~ *Local Duck, traditional cassoulet, braised bacon & garlic sausage \$25*

Bucatini Pasta ~ *House smoked chicken, cannellini beans & escarole, roasted garlic marinara \$25*

Acqua Panna \$6/1L

San Pellegrino \$6/1L

House bottled water served upon request

Corkage fee \$25/750ml bottle

110417