<u>Canapé</u>

Bavarian Pretzel \$18

Beer cheese and stone ground mustard.

Bavarian Charcuterie \$28

Served with an assortment of meats. cheeses and fresh fruit.

Spinach - Artichoke Dip \$15

Served with a house made bread.

Soppressata Stuffed Dates \$15

Goat and cream cheese stuffed lewel dates. wrapped in soppressata.

Pork Tacos \$13

House pulled pork with pickled red onions.

Fried Brussel Sprouts \$12

Served with a basel vinaigrette.

Buffalo Cauliflower \$14

Tossed in a house buffalo sauce and topped with blue cheese, bacon and candied pecans.

Coconut Encrusted Shrimp \$14

Pickle Fries \$8

Cheese Curds \$8

Pecan smoked Wings

1/2 Dozen \$10 1 Dozen \$20

Brick Oven Favorites \$18

Neapolitan

Basil. fresh mozzarella. and garden tomatoes.

Dill Pickle

Fresh dill. dill pickles, hot honey, mozzarella and white sauce

Pecan-Smoked

Pork. mozzarella. smoked bacon. caramelized onions and hot BBQ.

Farm House

Chicken, bacon, mozzarella, white sauce and ranch.

Prosciutto Ricotta

Prosciutto, ricotta, arugula and hot honey.

Garden Favorites

Caesar Salad \$12

Add chicken \$5 or Shrimp \$7

Prime Rib Salad \$20

Tirrito Chef Salad \$16

Grilled Pear salad \$13

Grilled pear, spinach, smoked feta and candied pecans.

Off the Flame

Farm Burger \$20

Prime rib and beer cheese.

Field Burger \$16

Lettuce, tomatoes, onion and pickle.

Wine Burger \$18

Red wine caramelized onions. balsamic glaze and smoked feta cheese.

Sandwiches and Wraps

Prime Rib Sandwich \$20

Tender Prime Rib, laid on an openfaced hoagie with provolone cheese and caramelized onions, served with a side of horseradish sauce.

Crispy Chicken Sandwich \$18

Breaded chicken thighs on top of a brioche roll, with a green chili aioli, dill pickles and hot honey.

Chicken Caesar Wrap \$18

Grilled Chicken. wrapped in a tortilla with romaine lettuce. parmesan cheese and house dressing.

Buffalo Shrimp Wrap \$18

Grilled shrimp wrapped in a tortilla with spring mix. house buffalo sauce. bacon and smoked feta cheese.