

COUNTYLICIOUS NOV 2024
DATES: OCTOBER 24TH -NOV 17TH

LUNCH \$30

Autumn Salad (V, GF)

Mixed green salad with roasted delicata, dried cherries, candied pumpkin seeds, pinot noir vinaigrette

or

Roasted Red pepper + tomato bisque (VG)

fennel oil, parmesan croutons

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Croque Monsieur

Black forest ham, béchamel, gruyere, Dijon, Beau's challah, dressed greens

or

Mushroom Toast (VG)

Baxter's sourdough, poached hen's egg, whipped ricotta, alfalfa, dukkah, preserved lemon

or

Rainbow Trout

Cilantro Chermoula, squash, labneh, fregola, currants + annatto oil