

Join us Thursday evenings as Chef Adam presents a selection of main courses and accompanying side dishes, with focus on local seasonal foods.

Dinner is served, "family style," at your table.

\$14.95/guest; \$7.45 per child.

1/8

chicken broth and Dempsey Farm winter squash iceberg, radish, herb-buttermilk dressing and biscuit croutons Chef Adam's famous fried chicken and gravy triple creamed mashed potatoes
Chaumette country-style green beans

1/15

country-style chowder with local squash and bacon winter greens with mustard vinaigrette Meyer Farm Berkshire pork roast roasted Brussels sprouts Idaho potato and cheddar gratin

1/22

barley and vegetable soup in beef broth iceberg with radish and garlic vinaigrette slow-stewed beef pot roast grilled broccoli roasted root vegetables

1/28

winter greens with beets and onion vinaigrette chicken & dumplings roasted Dempsey Farm squash sautéed green beans with garlic and herbs

2/5

bacon and lentil soup in pork broth spinach and romaine with buttermilk dressing red wine-glazed grilled pork steaks mac-n-cheese slow-braised winter greens with hocks casserole of root vegetables