SKILLET

Soup and Sandwich

Cream of Tomato with Peppered Bacon ..... $4 Cup 6 Bowl
Double smoked bacon, San Marzano tomatoes, Snowville cream.

Chickpea Puree ..... $4 Cup 6 Bowl
Slow simmered chickpeas, aromatics, cumin, goat's milk yogurt with turmeric.

Griddled Cheese $12
Hand stretched fresh mozzarella and tomato marmalade on griddled brioche; served with an arugula simple salad and a cup of soup.

Spiced Lamb Burger $14
Local pastured lamb spiced with black pepper, coriander, and lemon zest on a brioche roll with onion marmalade, herb whipped Cloverton cheese, and Swainway Urban Farm pea shoots.

Monte Cristo $14
"Raised right" braised turkey pot roast and Bluescreek Farm smoked ham layered between slices of black pepper french toast with Laurel Valley Gruyere; served with tomato chili jam for dipping.

Countrified BLT $12
Crispy pork belly, tomato marmalade, black pepper aioli and local frisee on rustic country white.

Skillet Plates

Mac & Cheese $12
Cavatappi, bechemel, Laurel Valley Highlander, Middlefield yellow goat cheddar, and buttered crumbs. Add Bluescreek Farm smoked ham for $ 2 more...

Farmstead Cheese Omelette $12
Gruyere from Laurel Valley Creamery, two year cheddar, and a simple salad of fresh pea shoots. Add pan roasted Swainway Urban Farm shiitakes for $ 2 more...

Grits and Eggs $12
Stutzman Farm organic stoneground grits with white cheddar, smothered Green Edge Garden greens, crispy pork belly, and a frizzled Holistic Acres egg.

Shrimp and Grits $14
Sautéed sustainably raised blue foot shrimp finished with lemon butter and wilted peppery arugula; served on organic white cheddar grits with a soft poached Holistic Acres egg.

This and That

Blistered Shishito peppers, marcona almonds $7

Stutzman Farm organic stone ground white cheddar grits $6
with pork smothered greens or pan roasted shiitakes.

Crispy Salt & Vinegar Fingerling Potatoes $6

Mac & Cheese $6
A side of today's Mac & Cheese.

Hand cut fries, garlic aioli $5

Simple salad of arugula, olive oil, lemon. $5

Desserts

Lemon Curd Tartlette $6
Finished with bruleed turbinado.

Chocolate Croissant Bread Pudding $7
Crème anglaise, chocolate ganache.

Brown Sugar Cinnamon Crumb Cake $5
Tender golden crumb, clusters of gooey brown sugar and cinnamon smear, crunchy streusel topping.

Beverages

Café Brioso Vienna Roasted Guatamalan Huehuetenango $3.25
From the foothills of the Cuchumatanes, single estate, micro lot status, Typica, Caturra, and Bourbon varietals. Light bodied, slighty sweet and smokey, with a bright tangy twist of a finish.

Fresh Brewed Shangra-La Iced Tea $2.75
All natural black tea or raspberry.

Shangra-la Organic Hot Teas $2.75
Earl Grey, Organic Green Tea, Roasted Rice Green Tea, English Breakfast, Spiced Chai, or Black Currant Decaf.

San Pellegrino (sparkling) or Acqua Panna (still) water, 750 ml $4

San Pellegrino Aranciata Rossa or Pompelmo $2.75

Dry Soda Co. all natural sodas $3
Crisp and dry, only four ingredients, minimally sweetened with cane sugar. Choose from Vanilla Bean, Lavender, Rhubarb, Cucumber, Lime, and Juniper Berry.

Consuming raw or undercooked eggs, meat, poultry, seafood, or shellfish MAY increase your risk of food borne illness.

Mexican Coca Cola or Sprite $3
Sweetened with cane sugar, not HFCS.