



Local ingredients. High Standards. Strong relationships.  
Read the writing on the wall to learn about our ingredient standards.

## November 30, 2018 Dinner

### Small Plates

Fresh cut fries tossed with garlic and asiago cheese. \$4

Northern Tier Greens mixed greens with feta, craisins, oranges, and apples from  
Keystone Cider Mill with Waldorf dressing. \$7\*

Cream of tomato or caramelized onion soup . \$4

### Entrees

Haddock from Maine Harvest Seafood in Elmira with fresh cut fries.

Tempura battered & fried or baked. \$12\*

6 oz. organic burger from Engelbert Farms with fried Brussel sprouts, locally smoked  
bacon, cheddar cheese, our own arugula, and a pastured egg from Windstone Landing  
Farm on a steamed homemade roll. \$14\*

Baked cod from Maine Harvest Seafood over roasted organic delicata squarsh from  
Engelbert Farms with citrus glazed carrots. \$16\*

10 hour brisket slab with shiitake mushrooms from Growen Food, buttermilk mashed  
potatoes, sauteed cabbage, and an apple cider reduction. \$17\*

### Dessert

Make sure to visit our dessert case after your meal!

## **Create Your Own Burger\***

We Proudly serve Engelbert Farms' (Nichols, NY) organic ground beef.

Each is 6 ounces, seared in a cast iron pan, then cooked to order starting at \$7.50

### **Step 1**

Choose your roll

Hamburger roll, focaccia, English muffin, gf roll

### **Step 2**

Choose a cheese (\$1 each)

Swiss, American, feta, cheddar, blue, asiago, brie (1.25)

### **Step 3**

Choose toppings (.50 each)

Grilled onions, raw onions, pickled onions, grilled mushrooms, pickled cabbage, tomato  
local greens, spinach, roasted red peppers, black olives, cucumbers, ranch, mayo, Russian

### **Step 4**

Premium toppings

Nitrate-free bacon (\$2), 8 hour brisket (\$1.75), pile of 5 crispy grilled cheeses (\$4)

local free-range egg (\$1.50), basil pesto (.75)

***Don't forget fresh cut fries! \$2.50 or Sweet potato fries! \$2.75***

A special thank you to the following farms for supplying us with our superior ingredients

Engelbert Farms (Nichol, NY)

Sprowl's Apiary (Sayre, PA)

Windstone Landing Farm (Col. X Rds, PA)

Russell Maple Farm (Rome, PA)

Northern Tier Greens (W. Burlington, PA)

Keystone Cider Mill (Sayre, PA)

Russell Sprouts Farm (Rome, PA)

Good View Farm (Bentley Creek, PA)

Leona Meats (Troy, PA)

Dagutis Farm (Athens, PA)

Terry's Berry Farm (Smithsboro, NY)

MPH Farm (Litchfield, PA)

John Johnson & Sons (Athens, PA)

Granny's Pure Natural Honey (Lockwood, NY)

Milky Way Farm (Troy, PA)

Tioga County Greens (Liberty, PA)

Between Two Rivers Farm (Wellsboro, PA)

Growen Foods (Bentley Creek, PA)

Backroad Creamery (Mansfield, PA)

Farmer Fred's (Towanda, PA)

\*Consuming raw or undercooked meats, poultry, fish, shellfish, or eggs may increase your risk of foodborne illness. Good food takes time to prepare, please plan accordingly.