

Soups and Salads

self serve

Cauliflower and Rock Shrimp Chowder,
Fingerling Potatoes, Ham Hock, Onion, Celery

Spring Vegetable & Farro Soup

Seasonal Fruit, Granola & Yogurt

Prosciutto & Burrata

Smoked Seafood Platter--Salmon, Trout, Mussel Salad

Bagels, Muffins, Baguettes and Breads, Whipped Butter & Cream Cheese

Mixed Greens with:

Bacon, Shredded Cheese, Cucumber, Cauliflower, Red Onion, Carrots,

Croutons, Tomatoes, Broccoli, Hard Boiled Egg, Pumpkin Seeds,

Dried Cranberries, Pepperoncini, Garbanzo Beans, Sesame Seeds

Ranch, Blue Cheese, Raspberry Vinaigrette and Balsamic Vinaigrette Dressings

Family Style Mains and Sides

Roasted Lamb Leg & Glazed Country Ham with

Whipped Parsnips, Minted English Peas

Roasted Butternut Squash, Pepitas, Pomegranate

Asparagus Succotash, Sweet Corn, Edamame, Cippolini

Baby Carrots, Rhubarb, Orange, Chevre

Scalloped Potatoes, Smoked Gouda, Grilled Leeks, Parmesan Breadcrumbs

Desserts

self serve

Strawberry Rhubarb Pie

Peach Shortcake

Miniature Desserts featuring

Sea Salted Caramels, Mousse Cups,

Lemon Tarts, Macaroons

Blueberry Panna Cotta Cups- Streusel Crumble

Dark Chocolate Gran Marnier Bread Pudding



Ad Lib Craft Kitchen & Bar • Served 11am to 3pm

Adult \$33.00 / Children under 12 \$15.00 / Children Under 4 No Charge

Please call 717.237.6419 for reservations