THE RAMSPECK

LUNCHEON MENU

BITES ~ CHOICE OF 2

ROASTED APPLE & ENDIVE (GF) pink lady & granny smith roasted apples served over tarragon-chive goat cheese in endive lettuce boats

GRILLED ZUCCHINI ROLLS (GF) grilled zucchini ribbons stuffed with herb goat cheese, fresh basil leaf, roasted peppers & infused garlic oil

SHROOM PUFFS stuffed phyllo dough with caramelized mushrooms & balsamic onion, topped with smoked salt

CHORIZO STUFFED DATES (GF) medjool dates - chorizo, fried salami, smoked pork & gouda - wrapped in peppered bacon - ancho tomato gravy

WILD MUSHROOM BRUSCHETTA grilled hen of the wood mushrooms, melted fontina & gruyére, served over a mushroom paté on toasted crostini

MANCHEGO BITES deep fried aged manchego cheese - served over tomato pepper jam

SMOKED SALMON BRUSCHETTA smoked salmon filet, dill & shallot goat cheese served over toasted crostini

GOURMET MEATBALL BITES authentic Italian style meatballs, served with fried basil, house made marinara, parmesan & chives

DISHES ~ CHOICE OF 3

GF Bread (+$2pp)

FANCY SLIDERS choice of (2); curry chicken salad | apple cider pulled pork | bbq beef brisket | fried green tomato & pimento cheese (vegetarian)

TEA SANDWICHES ~ chicken salad | egg salad | smoked pimento cheese | cucumber &sweet onion spread ~ Choice of 3

PETITE CRAB CAKES mini lump crab cakes served over sweet corn purée

ANTIPASTO PLATTER (GF) ~ cured meats | specialty cheeses | olives | mushrooms | marcona almonds | fruit spread | *crostinis (not gf)

BISTRO PASTA SALAD bowtie pasta, feta cheese, sun-dried tomatoes, olives, wilted greens & house vinaigrette

SMOKED MOZZERELLA & SPINACH SALAD dressed in a creamy remoulade with roasted red peppers, organic baby spinach, shaved red onions, smoked mozzarella, fresh herbs and penne pasta

STRAWBERRY SPINACH SALAD (GF) ~ sliced strawberries, baby spinach, feta cheese, toasted almonds, pink peppercorn, shaved red onion & raspberry balsamic dressing

TORTELLINI & ARUGULA cheese tortellini, organic arugula, cherry tomatoes, shaved parmesan, tossed in lemon-garlic oregano vinaigrette

GRILLED PEACH & HEIRLOOM TOMATO SALAD local peaches, heirloom tomatoes, white balsamic, goat cheese

+ seasonal

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