THE MARSHAL

WOOD FIRED AMERICAN
FARM TO TABLE CUISINE

Appetizers

(Family Style)

Delicata Squash Salad

Spiced warm Black Horse Farm delicata squash, local dried cranberries, goat cheese, toasted candied walnuts, baby arugula, toasted butternut squash seed vinaigrette

Wood Fired Mac n' Cheese

local mozzarella mornay, applewood smoked bacon, Martha's Vineyard sea salt

Veritas Farms Devilled Eggs

Allium infused yolks, crispy duck prosciutto, fried carrots, garlic & walnut pesto

Main Course

(Family Style)

Herbed Goat Cheese Stuffed Chicken Breast

Local French cut chicken breast stuffed with herbed goat cheese, in a white wine reduction

Local Mushroom Gnocchi

Local portobello, shitake, cremini, and oyster mushroom with porcini, in a mushroom cream (Vegan)

Braised Boneless Beef Short Rib

Over local herbed polenta, topped with pickled red onions & horseradish cream

Farm Sides

(Served Family Style with the Main Course)

Sweet Potato & Kale Au Gratin

Local sweet potato, Blackhorse Farm kale

Porcini Mashed Potatoes

Fresh cream, parmesan, cilantro, lime juice

Harissa Charred Rainbow Carrots

homemade harissa, caraway cream

Dessert

(Each guest chooses one)

Maple Marshmallow Smores

Deep Mountain Farm maple marshmallows. white marshmallows, bittersweet chocolate, and graham crumble, roasted in the wood fired oven, topped with Martha's Vineyard sea salt

Autumn Pear Cobbler

Local Bosc pears baked in the wood fired oven, topped with cinnamon crumble and New Jersey salted caramel gelato

Chilled Chocolate Fudge

Slivers of rich chocolate fudge, topped with vanilla gelato, local bee pollen, and Andrew's honeycomb