THE

MARSHAL

WOOD FIRED FARM TO TABLE CUISINE

Wood Fired Biscuits

Served with homemade honey butter, local cherry preserves, and brown sugar bacon butter

First Course

(Served Family Style)

Roasted Brussel Sprout Salad

Raw and warm roasted Black Horse Farm brussels sprouts, focaccia croutons, parmesan cheese, Caesar anchovy dressing

Local Burrata

Served with homemade herbed breadsticks, basil walnut pesto, aged balsamic, & roasted local cherry tomatoes

Two Kale Salad

Local curly green & Tuscan kale, toasted hazelnuts, garlic aioli dressing, watermelon radish

Main Course

(Each guest chooses one)

Wood Fired French Toast

Made with NYC challah bread, stuffed with overwintered pears roasted in caramel and whipped honeyed cream. Served with Deep Mountain maple syrup and your choice of applewood smoked bacon or homemade pork sausage, or a side salad

Chicken Paillard Entrée Salad

Greenane Family Farm chicken breast, pounded thin over a lemon dressed local green salad, buttermilk dressing, fried carrot

Eggs Florentine on Wood Fired Biscuits

Local poached eggs over sauteed Blackhorse Farm cherry tomatoes, herbs, and arugula on wood fired biscuits, topped with homemade hollandaise, served with roasted local potatoes and your choice of applewood smoked bacon, homemade pork sausage or a side salad

Short Rib Hash

Braised local short rib, onion, local potatoes. Topped with two poached eggs. With thick cut bacon, homemade pork sausage, or a side salad

Meat Frittata

Thick cut applewood smoked bacon, homemade sausage, local provolone, fresh oregano. Served with and your choice of applewood smoked bacon or homemade pork sausage, or a side salad

Caramelized Onion & Bacon Confit Benedict

Local poached eggs over a bacon and onion confit, homemade hollandaise. Served with and your choice of applewood smoked bacon or homemade pork sausage, or a side salad