

THE
MARSHAL
Wood-Fired American Kitchen

GROUP DINING ADD-ONS

FARMERS MARKET SIDES

\$5 per person

choose three, served family style

all sides subject to seasonal availability

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Cayuga Organics Polenta

Vermont white cheddar, Black Horse Farm tomatillo sauce

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Phillips Farm Sweet Potato & Kale

Au Gratin

(house favorite)

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Phillips Farm Fennel & Arugula Salad

capers, "Farm" esan cheese, red pepper flakes, verjooz

vinaigrette, fennel pollen

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Foraged Wild Chanterelle Mushrooms

local portobellos, button mushrooms, wild rice, and sage butter

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Chilled Rosemary Roasted Red Beets

goat cheese & balsamic glaze, smashed toasted almonds

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Mashed Butternut Squash

Sweet sorghum syrup, ginger, cinnamon & nutmeg, ginger butter.

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Roasted Butternut Squash Salad

Microgreens, local blue cheese, toasted walnuts,

butternut squash seed oil dressing, local sorghum syrup

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Phillips Farm S&P Roasted Rainbow Carrots

harissa cream

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Duck Fat Smashed Potatoes,

roasted garlic

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Roasted Piped Mashed Potatoes

NY cheddar, thick cut bacon, spices