# Indigo Room

Beyond the Plate: Farm-Fresh Flavors & Community Gatherings

## <u>Bread</u>

**Soda Bread 9** traditional soda bread, whipped brown butter, seasonal jam

Focaccia 9 house baked focaccia, warm herbed olive oil

Korean Garlic Bread 9 herbed cream cheese stuffed garlic bread

### <u>Pasta</u>

**Parisian Gnocchi 16** crispy prosciutto, lemon parsley butter

Truffle Risotto 18 mushroom, chive, parmesan

Lobster Mac and Cheese 18 lobster, rotini pasta, three cheese sauce

## Small Plates

**BBQ Deviled Eggs 10** six smoked eggs, bacon, carolina bbq

Mussels in Tomato Sauce 14 black mussels, white wine, tomato sauce, basil

Meat and Cheese 16 assorted cured meats, and cheese, sourdough (L)

Farmer's Board 12
garden vegetables, pesto, hummus, flatbread (L)

**Chinese Braised Pork Belly 14** beeler pork belly, basmati rice, kimchi (L)

**Green Gazpacho and Poached Shrimp 10** cold vegetable soup, poached shrimp

**Grilled Asparagus 14** poached egg, prosciutto, flat bread (L)

#### Large Plates

Amana Ribeye 50 12 oz ribeye, grilled tomato, chimichurri

Amana Filet 62 8 oz beef filet, duchess potato, local vegetables, wine butter

**Pan Seared Salmon 35** atlantic salmon, dill cream sauce, smashed cucumber salad Honey Mustard Pork Loin 30 16 oz beeler pork loin, local vegetables, creamed green beans and pancetta (L)

**Duck Breast 35** broccolini, cherry miso mostarda

Smoked Chicken Choucroute 30 chicken thighs, sausage, sauerkraut, roasted potato

 Summer Torte 9 joconde Sponge, raspberry gelee, lemon Swiss meringue buttercream, white chocolate
 Turtle Brownie Sundae 9 caramel sauce, toasted pecans, house made pecan praline ice cream
 Creme Brulee 8 vanilla custard, seasonal fruit, toasted sugar
 Seasonal Fruit Galette 8 rustic fruit pie, seasonal fruits or berries (add homemade vanilla ice cream \$2)
 Chocolate Truffles 10

strawberry basil/ lemon, rose, pistachio/ honey, lavender, thyme, pecans