

Indigo Room

Beyond the Plate: Farm-Fresh Flavors & Community Gatherings

Bread

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

Pasta

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 Skirt Steak 42

8 oz skirt steak, grilled tomato, chimichurri

Amana Ribeye 50

12 oz ribeye, 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

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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