

CHEFS KIM & TIM STEFFENS
DINNER MENU



(with apologies for necessary kitchen construction)

APPETIZERS

Grilled calamari steak – cherry pepper relish, grilled tomatoes, heirloom tomato aioli 11

Grilled stuffed portabello mushroom – Westfield Farms goat cheese, roasted peppers, grilled sourdough 11

SALADS *(Add salmon or flat iron steak 7 Add chicken 4)*

Garden greens – local seasonal vegetables, *choice of dressings* 7
avocado ranch, raspberry balsamic, sambuca blue cheese, oil & balsamic vinegar, lemon oregano

Caesar salad – hand torn hearts of romaine, house made Caesar dressing, garlic croutons, reggiano chip *(anchovies on request)* 7

LIGHTER FARE

Deerfield burger – 8^{oz} freshly ground beef from Deerfield's Yazwinski Farm, lettuce, tomato, onion, toasted roll, dill pickle, hand cut fries, choice of toppings* 13

**Swiss, American, cheddar 50¢ ▪ grilled Portobello, onions, cherry pepper relish 50¢ ▪ applewood smoked bacon \$1*

Smoked pulled pork – our own house made barbecue sauce, lettuce, tomato, onion, toasted roll, dill pickle, handcut fries 11

Flat iron steak salad – mixed greens, grilled Vidalia onions, avocado, tomato croutons, fennel remoulade, roasted shallot vinaigrette 15

Cobb salad – romaine, grilled chicken, bacon, avocado, crumbled blue cheese, hardboiled egg, red onion, tomato, choice of dressings 13

avocado ranch, raspberry balsamic, sambuca blue cheese, oil & balsamic vinegar, lemon oregano
Substitute flat iron steak or salmon 18

Brown sugar brined chicken sandwich – 8^{oz} breast, lettuce, tomato, onion, toasted roll, dill pickle, handcut fries 11

Fish & chips – fresh haddock, local BBC ale batter, hand cut fries, coleslaw, tartar sauce 13

Portobello burger – marinated with roasted red peppers and local goat cheese, mixed greens, toasted roll, dill pickle, hand cut fries 11

ENTREES

New York strip steak – dry rubbed, grilled onion, portobello mushroom, demi glace, choice of two sides 25

Raspberry grilled salmon – marinated with fresh berries, goat cheese, choice of two sides 23

Grilled vegetable platter – fresh from our farms *priced daily*

ENTREE SIDES

green salad with seasonal vegetables ▪ market vegetable
baked potato ▪ grilled asparagus spears ▪ handcut French fries

Please ask if you have any special requests and we will be glad to do all we can to accommodate you.
You are important to us so we ask that you please share any comments or concerns.
We want to ensure that your experience is a happy one and if you let us know your thoughts
we can take good care of you while you are here!