### Farm to Table Food

**March is the Month of Maple**

#### Hearty Winter Menu

<table>
<thead>
<tr>
<th>Date</th>
<th>Appetizer</th>
<th>Special Appetizer</th>
<th>Entree</th>
<th>Dessert</th>
</tr>
</thead>
<tbody>
<tr>
<td>March 7</td>
<td>Bread with Garlic Oil for Dipping</td>
<td>Caramelized Maple Butternut Squash &amp; Prosciutto Crostini</td>
<td>Maple Roast Pork with New England Baked Beans, Balsamic Roasted Brussel Sprouts and Corn Bread</td>
<td>Maple Pudding</td>
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<tr>
<td>March 14</td>
<td>Chips and salsa</td>
<td>Apple Cider Meatballs</td>
<td>Potato Chowder, Maple Pulled Pork Buns, Sauteed Kale &amp; Corn Bread</td>
<td>Maple Bread Pudding</td>
</tr>
</tbody>
</table>

**March 7 Saturday Dinner at 6pm**

- Simple App: $5
- Special App: $7
- Full Plate: $15
- ½ Plate: $8
- Dessert: $5

*For Sat dinner*

### March 21

- Appetizer: Chips and Hummus
- Special Appetizer: Prosciutto Wrapped Pear with Maple Goat Cheese
- Entree: Ribs, Mashed Potato, Maple Balsamic Brussels, Sauteed Kale and Dinner Rolls
- Dessert: Maple Rice Pudding

**March 21 Friday Family Night**

$10 per adult, $5 people age 10-18 under 10 years **FREE**!

This Month We Will Be Having **PIZZA**! Served with Salad & Oatmeal Cookies For Dessert!

### March 28

- Appetizer: Chips & Black Bean Dip
- Special Appetizer: Apple & Maple Bacon Flatbread
- Entree: Pork Chops, Rice, Roasted Squash with Maple, Sauteed Kale & Rolls
- Dessert: Maple Apple Cinnamon Rolls

**House Salad: A Bed of Fresh Picked Microgreens, Served with Shredded Beets, Carrots, Apples & Onions Garnished with a side of House Kraut - Served with a Maple Balsamic Vinaigrette!**