

Sides

Wild and Brown Rice Pilaf with Tahini Sauce

Wild and Brown Rice sautéed with Sunflower, Pumpkin and Sesame Seeds and Raisins. Served with Tahini Sauce Drizzle on the side. (Vegan)

Grilled Polenta Rounds

Grill-crisped Polenta topped with Basil Pesto, fresh Tomato Salsa and Fresh Mozzarella.

Cheesy Tomato Grits

Grits baked with Cheddar Cheese, Tomatoes and Green Chilies.

Twice Baked Potatoes

Choose from Gruyère and Chive, Bacon and Cheddar, or Roquefort.

Potato Gratin

Milk, a bit of Cream, Gruyère.

Potato and Leek Gratin

Potatoes layered with Leeks, Breadcrumbs. (Vegan)

Moroccan Sweet Potato Wedges

Roasted with Olive Oil and Ras al Hanout spice blend. May be served alone or with a yogurt and herb dip. (Vegan without yogurt dip)

Parmesan Smashed Potatoes

Yukon Gold Potatoes, Butter, Cream and Parmesan.

Herb Roasted Redskins

Baby Redskin Potatoes, fresh Thyme & Rosemary, Olive Oil, Garlic. (Vegan)

New England Baked Beans

Heirloom "Jacob's Cattle" Beans baked with Molasses, Mustard Powder, and Salt Pork.

Oven Roasted Haricots Vert

"Skinny" Green Beans simply roasted with Olive Oil, Garlic, Kosher Salt and Pepper. (Vegan)

Grilled or Steamed Corn-on-the-Cob (In Season)

Served with Lime Cilantro Butter or Plain with Butter, Salt & Pepper.

Late Summer Vegetable Tian

Baked Summer Squash, Zucchini, Bell Peppers, Tomatoes, Caramelized Onions, Balsamic Vinegar, Garlic, Fresh Thyme, Parmesan.

Couscous with Grilled Vegetables

Couscous, Balsamic Vinegar Marinated and Roasted Vegetables, Fresh Herbs. (Vegan)

Braised Collard Greens

Tender Braised Collards with Pomegranate Vinegar, Bacon, Crushed Red Pepper.

Oven-Roasted Asparagus or Broccoli

Dijon Mustard Caper Sauce, or Lemon Sesame Butter.

Oven-Roasted Carrots and Parsnips

Hickory Maple Salt, Olive Oil. (Vegan)

Oven-Roasted Vegetable Medley

Carrots, Zucchini, Onions, Bell Peppers, Parsnips, Eggplant, Asparagus. (Vegan)