

SAMPLE MENU

Covenant Menu

Starters

Hummus Board –

seasonal vegetables, toasted pine nuts, house made pita, chive oil

Charcuterie Board –

Prosciutto, Schrieners sausage, roasted Piquillo peppers, honeycomb, Sea hive cheese, Point Reyes bleu Cheese, house bread.

Goat Cheese Bruschetta –

Toasted pistachio, local dates, mint, honey drizzle

Seasonal roasted Vegie Board-

Romesco Verde, blistered zucchini & squash, Shishito peppers, petite rainbow carrots, Cipollini onions, Romanesco cauliflower.

Charred Octopus –

roasted potatoes, chorizo, smoked tomato broth, pickled veg, micro salad

Shrimp & Crab Ceviche –

Persian cucumber, tomato concasse, chilies, carrot, hearts of palm, avocado, roasted tostada chips, citrus broth.

Poke Tuna –

Wakame, daikon, toasted sesame, avocado, edamame, tobiko, spicy aioli

Wood fire Crab Cake –

remoulade sauce, charred lemon, micro salad

Soups

Roasted Tomato Soup & grilled cheese Crostini

Seasonal Soup

Sandwiches

Short Rib Melt –

Taleggio Cheese, oven roasted tomatoes, garlic aioli, house baguette.

Grilled Cheese –

Vermont cheddar, black pepper bacon, heirloom tomato, sourdough

Seared Tuna Sandwich-

baby greens, pickled vegetables, opal basil & mint, spicy aioli, soy reduction, House baguette.

The Vegetarian-

hummus, avocado, feta cheese, Persian cucumber, roasted vegetables, pea sprouts, basil oil, ciabatta.

Chicken Romanesco-

fresh mozzarella, baby greens, shaved prosciutto, heirloom tomatoes, basil, lemon aioli.

Salads

Beet & Goat –

Roasted gold & Red beets layered with a honey thyme & goat cheese, drizzled with a mint and beet oil.

Feta & Melon –

brined melons on a bed arugula with crumbled feta, heirloom tomatoes, avocado, jicama topped with fresh squeezed lemon and chili dust.

The Farm –

Roasted seasonal vegetable on a bed of baby field greens with a charred lemon vinaigrette.

La Nicoise –

Seared Peppered encrusted tuna, fresh greens, haricot vert, egg, cherry heirlooms, roasted potatoes, olives, basil & tarragon, and a simple vinaigrette.

The Chopped –

baby romaine, point reyes bleu, tomato concasse, toasted faro, dried dates, Persian cucumbers,

Entrées

Tomahawk Steak-

Flame roasted, chimichurri butter, loaded duchess potato, Ensalada

Meat & Potatoes –

Grilled Hanger steak, crunchy fingerlings, Pickled vegetables, cippolini jam.

Fire Braised Short Rib –

faro risotto, roasted mirepoix, smoked tomato pan sauce, onion foam

Seared Pork tenderloin –

leek polenta cake, wilted greens, ginger mango gelification, wild berry Gastrique

Half Roasted Chicken-

smashed fingerling, roasted veg, charred lemons, micro salad.

Pan seared Scallops-

polenta cake, citrus beurre blanc, roasted vegetables, orange segments.

En Papillote-

Seasonal fish, citrus butter, roasted potatoes, teardrop peppers, lemon preserve, haricot verts, herbs.

Cedar Plank shrimp-

fire roasted grits, creole sauce, charred Shishito oil, crispy baby zucchini.

Chile Relleno –

Chorizo, roasted corn, potatoes, feta cheese, toasted bread crumbs, corn crema sauce, cilantro Pistou.

Desserts

Chocolate Panna Cotta - candied orange peel, fresh berries, toasted pistachios

Vanilla bean Gelato Affogato – espresso, luxardo, chocolate, vanilla crème

Roasted Apple Crostata- fire roasted apple, butter pastry crust, sweet cream

Brunch

Steel Cut oats –

seasonal berries, local honey

Mascarpone Toast –

whipped mascarpone with roasted berries and an aged balsamic drizzle.

Crab Cake Benny –

Poached farm fresh eggs with roasted Shishito Hollandaise Foam & roasted potato hash.

Classic Eggs Benedict –

Poached farm fresh eggs, shaved Virginia Ham Hollandaise Foam roasted potato hash.
Roasted Vegetable Frittata topped with local greens shaved Parmesan and basil oil.

Corned Beef Hash Skillet-

roasted potato hash, onions, peppers, and mushrooms and topped with two eggs over easy.

Flatbread Breakfast –

Roasted tomato sauce, Seasonal vegetable, Schreiner's Sausage, ricotta cheese, and shaved parmesan topped with two sunny side up eggs.

The Classic-

Two eggs over easy, potato hash, thick cut black pepper bacon and toasted house bread.

Breakfast Burger-

fresh ground brisket burger jalapeno bacon wrapped, topped with fresh chorizo, Havarti cheese, butter leaf, heirloom tomato, over easy egg on an herb buttered Challah Bun.

Lox & Pita –

Smoked salmon, Dill crema, shaved onions, capers, local greens, and a warm poached egg.

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