



Potatoes, Pasta, Rice

Roasted Red Potatoes

e.v.o.o., garlic, salt and pepper

Red Skinned Mashed Potatoes

mashed with cream and butter

Roasted Sweet Potatoes

mashed with butter & maple syrup

Local Fingerling Potatoes

roasted with e.v.o.o. & garlic

Armenian Potatoes

Yukon golds tossed with e.v.o.o, fresh herbs & garlic

Potatoes Au Gratin

layers of potatoes, cream & cheese

Potato Gnocchi

sauteed with beurre noisette

Creamy Risotto

classically prepared with Reggiano Parmesan cheese, fresh peas and sun -dried tomatoes

Roasted Vegetable Risotto

our creamy risotto married with variety of local vegetables & roasted roma tomatoes

Three Mushroom Risotto

our creamy risotto married with crimini and button mushrooms, truffle oil

Roasted Butternut Squash Risotto

our classically prepared risotto tossed with roasted butternut squash

Quinoa

parsley, lemon zest, olive oil, raisins, toasted almonds, tamarind, soy & scallions

Italian Cous Cous

with roasted red peppers, fresh basil, saffron & Parmesan cheese

Black Beans & Rice

a Brazilian classic, perfect for any meal

Cheese Grit Casserole

layers of fried green tomatoes, sharp cheddar, butter & good old fashioned grits

Baked Mac N' Cheese

bubbly, cheesy, ooey-gooney says it all!

Fettucine Primavera

egg noodles tossed with ribbons of squash, carrots, white wine & fresh herbs

Roasted Vegetable Pasta Salad

roasted local summer vegetables, penne, feta cheese, lemon parsley vinaigrette

Cool Noodles

rice noodles, spicy peanut sauce, crunchy Asian vegetables