



### **Autumn Lettuce Salad**

Roasted Butternut Squash, Dried Cranberries, Toasted Almonds, Feta Cheese, Sliced Radish, White Balsamic Vinaigrette

### **Negroni Salad**

Butter, Escarole & Frisee Lettuces, Vermouth Soaked Cherries, Paprika-Rosemary Sunflower Seeds, Aged Goat Gouda, Juniper Vinaigrette

### **Fall Green Salad**

Whipped Local Ricotta & Chevre, Black Truffle Oil, Roasted Beets, Honey Crisp Apple, Toasted Walnuts, Balsamic Vinaigrette

### **White Salad**

Romaine, Frisee, Belgian Endive, Shaved Fennel, Aged Goat Gouda, Green Apples, Toasted Hazelnut Vinaigrette

### **French Market Salad**

Seasonal, Snipped Herbs, Goat Cheese, Strawberry Toasted Hazelnuts, Dijon Vinaigrette

### **Boston Lettuce Cups**

Dressed Barley & Farro Grains, Green Grapes, Toasted Almonds, Shaved Manchego





### **Arugula & Field Green Salad**

Ruby Red Grapefruit, Grana Padano, Rosemary Salted Sun Choke Chips, Caramelized Fennel, Balsamic Vinaigrette

### **Red & Bronze Salad**

Red Leaf, Red Oak, Lolarosa, Prosciutto, Brie Cheese, Toasted Hazelnuts, Vanilla Scented Apples, Sherry Vinaigrette,

### **Calabro Burrata**

Roasted Red & Yellow Tomatoes, Purple Potatoes, Golden Beets, Pickled Carrots, Pea Tendrils, Basil Emulsion, Artisanal Wine Bread

### **Shaved Yellow Squash Salad**

Pesto, Pine Nut, Torn Basil, Parmesan, Belgioioso Burrata  
Crispy Sunchoke Tostones, Grapefruit, Fennel

### **Apple & Fig**

Baby Spinach, Pickled Grapes, Shaved Celery, Toasted Walnuts, Valley Shepherd Pecorino, Muscat Vinaigrette

### **Local Kale & Fall Greens Salad**

Roasted Butternut Squash, Wine-Poached Cranberries, Lamb Bacon Lardons, Gorgonzola,  
Creamy Autumn-Spiced Cider Vinaigrette

