

## *Farmer's Market*

Succulent peaches, crisp corn, and tomatoes of wide varieties—Roma, Heirloom, Beefsteak and Cherry—feature prominently on our Farmer's Market menu, comprised of nutrient-rich fruits and vegetables freshly harvested by our very own staff, from our very own soil.

As the days begin to shorten and the evenings to ever so slightly cool, we invite you creekside to enjoy the best produce the late summer has to offer, whomever your company, whatever the occasion.

## Cocktails 13

*(1.5oz)*

### Peach Sour

*bearface whisky, pink peppercorn, egg whites*

### Tom Collins

*dillon's gin, lime*

### Forager's Caesar

*vodka, pickled vegetables*

### Mixed Berry Bellini

*lillet, ontario sparkling (5oz)*

### White Wine Sangria

*late autumn riesling, ginger, fruits of the season (5oz)*

### Margarita Verde

*tequila, basil, mint, lime*

## Spirit-Free 7

### Raspberry Limeade

*raspberry & nasturtium spritz*

### Herbal Tonic

*fever tree tonic, cucumber, black pepper*

### House Iced Tea

*ginger citrus, fresh mint, summer berry*

## ***Sunday Supper***

*55 per person. Served family-style.*

### Appetizers

Farm Green Salad  
*shaved farm vegetables, garlic croutons,  
aged gouda, citrus vinaigrette*

Country Terrine  
*piccalilli, peach romesco,  
country bread*



### Entrées

***select one***

Roasted Salmon  
*brown sushi rice, salsa verde*

Fenwood Farms Chicken Breast  
*kale, lemon butter*

Beet Tagliolini  
*rivers edge chèvre, smoked crème fraîche*

40th Anniversary Prime Rib  
*roasted tomato, horseradish, red wine jus*

### Sides

*potato salad  
corn succotash  
grilled summer vegetables*



### Dessert

Pie, Cheese or Both  
*daily selection from the farmer's table*