

A SEASONED Mother's Day To-Go Menu

Small Ideas...

- 'Mother's Chicken Soup' Onions/Carrots/Celery/Chicken/Chicken Stock/Dill Dumplings ~ \$5/\$10
- 'Pickled Chilies' Jalapeños/Shallots/Oregano/Vinegars ~ gf/V/\$6
- 'Cheese Puffs' Manioc/Grafton Village Cheddar ~ gf/V/\$7 (Frozen ~\$6)
- 'Shaved Salad' Baby Lettuces/Fennel/Endive/Carrot/Radish/ Radicchio/Apple/Cress/
Red Onion/Wheat Berries/Honey Citrus Vinaigrette/Toasted Cornbread ~ V/\$10

Bigger Ideas...

- 'Three Sisters' Bean, Corn & Zucchini Succotash/Ancho & Guajillo Chili Sauce/Smoked Carrots/
Shaved Salad ~ gf/V/\$12
- 'Smoked Trout Sandwich' Grilled Baguette/Garlic Oil/Smoked Trout Spread/Baby Lettuces/
Heirloom Tomatoes/Cucumbers/Red Onion/Fried Capers/Waffle Chips ~ \$14
- 'Pasta Pillows' Semolina & Farm-Fresh Egg Pasta/Cream Cheese & Sheep's Milk Ricotta Filling/
'Secret' Red Sauce/Arugula Salad/Parmigiano-Reggiano ~ V/\$16
- 'Crispy-Fried Chicken' Deep-Fried Brined Chicken Leg/Granny's Beans/Charred Cabbage/Honey &
Apple Cider Sauce/Sea Salt ~ gf/\$16
- 'Braised Bacon Hash' Applewood-Smoked Braised Bacon/Onions, Brussels Sprouts & Carrots/
Mac & Cheese/Lemon Zest/Toasted Crumbs ~ \$18
- 'SEASONED Meatloaf' Colorado Black Angus Beef/Mushrooms/Truffle Jus/Fried Shallots/
Chive & Potato Puree/Jumbo Asparagus ~ gf/\$21

Sweet-To-Go...

- 'New York State of Mind Cheesecake' Sheep's Milk Yoghurt/Cream Cheese/Graham Cracker Crust/
Lemon Curd/Blackberries ~ \$8
- 'Salted Butterscotch Pudding' Smoked Sea Salt/Whipped Cream/Walnut Cookie ~ \$6
- 'Chocolate Home Run' Warm Cake, Yum-Yum Batter, Ganache/Ice Cream ~ gf/\$7
- 'Frozen Pints-to-go' Ice Cream/Sorbet/FROYO ~ gf/\$8
- 'Cookies-To-Go' Chocolate Chip/Oatmeal Cranberry/Hazelnut Florentines ~ \$5/dz.
- 'Honey Pot' Honeycomb/Vanilla Ice Cream/Spring Rhubarb Jam/Honey ~ gf/V/\$7

Libations -To-Go...

Coke/Diet Coke	\$3	Bottled Water	\$2
Ginger Beer	4	LaCroix Sparkling Water	3
Izzy: Blackberry, Apple, Peach, Clementine	3	Cold Beer & Wine To-Go, too!	

Raw or undercooked meats, poultry, seafood, eggs or unpasteurized milk may increase risks of foodborne illness.

* These items are, or may be, served raw or undercooked.