

**Farm to Fork Week**  
**Tuesday July 29<sup>th</sup> - Friday August 1st**  
**4 Courses - \$35 (not inclusive of tax & gratuity)**

***First Course***

***Silver Queen Corn Soup***

Garnished with basil popcorn and chive

***Jersey Fresh Lettuces***

Cucumber ribbons, cherry tomato confit, zucchini croutons and green goddess dressing

***Jersey Tomato Stack***

Bleu cheese vinaigrette, crispy Vidalia onions

***Second Course***

*(Choose one)*

***Fried Green Jersey Tomatoes***

Topped with crawfish remoulade

***Jerk Chicken and Jersey vegetable skewers***

Jamaican rum glaze

***LBI Clams***

Steamed with garlic, Jersey tomato, summer ale, fresh herbs

***Third Course***

*(Choose one)*

***Sautéed Barnegat Scallops***

Local Butternut squash risotto, caramelized lemon butter

***Crispy Fried Chicken***

Macaroni and cheese gratin, garlicky local Swiss chard

***Apple Wood Bacon Wrapped Pork Filet***

Smoky corn relish, Jersey Tomato gratin

***Fourth Course***

*(Choose one)*

***Hammonton Blueberry Cobbler***

Served with French vanilla ice cream

***Sweet Corn Crème Brulee***

Garnished with raspberries

***Chocolate Chip Cookie Meltdown***

Caramel and chocolate sauces

No Substitutions

No Sharing

Menu subject to change without notice