



# PLATED FIRST COURSE

## NEW YORK STEAK HOUSE SALAD

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Local green beans, cherry tomato, poached Carolina shrimp, shaved red onion, double smoked bacon, red wine vinaigrette

## AMALFA SALAD PICKLED

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Shaved Fennel, watermelon radishes, cucumbers, red grapefruit, pickled red onions, red wine vinegar, EVOO, sea salt, crushed black pepper

## BABY KALE CAESAR SALAD

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Baby Kale sourdough Croutons, pumpkin seeds, shaved grana padana, Caesar Dressing

## BEET AND BURRATA SALAD

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Local red and golden beet, pistachio and arugula pesto, burrata, crumbled pistachio, white balsamic syrup, EVOO, Sea Salt, black pepper

## CIPRIANI STYLE CUCUMBER SALAD

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Cucumber ribbons, green thumb cherry tomato, local grilled corn, avocado, balsamic vinaigrette

## EASTERN LONG ISLAND BURRATA SALAD

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Green Thumb beef steak tomato and cherry tomato, mache, fire roasted yellow peppers, kalamata olive, rocket and pumpkin seed pesto, sourdough crostini, balsamic syrup, sea salt, black pepper





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## FARM STAND CHOPPED SALAD

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Romaine, Mixed Baby Greens, local cherry tomato, cucumber, bell pepper, shaved red onions, kalamata olive, white beans, white balsamic dijon vinaigrette

## FRISÉE SALAD

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Frisee, focaccia croutons, warm pancetta cubes, parmesan vinaigrette, course black pepper

## GRILLED PEACH SALAD

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Baby Spinach, grilled peaches, candied walnuts, crumbled goat cheese, white balsamic dijon dressing

## SUMMER QUINOA SALAD

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Tricolor Quinoa , arugula, cucumber, grilled corn, local heirloom cherry tomato, chick pea, avocado, feta, citrus vinaigrette

