



LATE SUMMER 2026 · A LIMITED SEASONAL OFFERING

The Late Summer Menu

The last golden weeks of the season — figs, sweet corn + late harvest tomatoes.

BREAKFAST

Late Summer Breakfast \$20 per person

- Tomato, basil + smoked gouda frittatas
- Rosemary roasted red potatoes
- Cantaloupe + honey with fresh mint
- Brown butter peach muffins

Late Summer Pastries à la carte

- Late berry scones
- Brown butter peach muffins
- Apple cinnamon bread
- Brown sugar fig muffins

DELI LUNCH

Harvest Sandwich Platter \$20 per person

- Chicken salad with red grapes on croissant
- Turkey, brie + fig jam on baguette
- Thick sliced summer tomato, mozzarella + basil pesto

Late Harvest Salad \$18 per person

Arugula, sliced figs, crumbled goat cheese + candied pecans — with orange maple vinaigrette, a roll + dessert.

add salmon +\$6 · add chicken +\$4

Late Summer Sides à la carte

- Succotash salad — corn, field peas + okra
- Watermelon, feta + mint
- Marinated cucumber + tomato salad

ENTRÉES

The Harvest Table \$23 per person

- Fig balsamic glazed chicken with caramelized onions
- Orzo with roasted late summer vegetables — eggplant, peppers + squash, tossed with basil + parmesan
- Toasted baguettes + butter
- Lemon cupcakes with edible flowers + cream cheese frosting

The Last Cookout \$21 per person

- Peach BBQ pulled pork sliders
- Creamy stone-ground grits with cheddar
- Succotash salad
- S'mores bars



Chicken salad croissants



Late harvest fig salad

Don't see exactly what you're looking for? Additional selections + sides are always available — just ask.