

# Fox & Farrow

## STARTERS

<b>Pretzel Loaf</b>	<b>8</b>
Balsamic Sea Salt, Hot & Sweet Agave Mustard Pâté Add Dubliner Stout Spread \$6	
<b>Bruschetta</b>	<b>15</b>
Blue Cheese Spread, Olive Tapenade & Tomato Fondue over Rosemary Crostini, Resting on a Bed of Mixed Greens	
<b>Fried Brussels Sprouts</b>	<b>15</b>
Brussels Sprouts Leaves, Seasoned with Toasted Curry, Indian Spiced Aioli	
<b>Grilled Cauliflower &amp; Corn</b> (GF) (V)	<b>15</b>
Spiced with Paprika & Tossed with Toasted Pistachios & Shiitake Mushrooms	
<b>Truffle Fries</b>	<b>15</b>
White Truffle Oil, Grana Padano Cheese, Fleur de Sel, Roasted Garlic Aioli	
<b>Pheasant Sausage</b>	<b>16</b>
With Pretzel Loaf Crostini & Whole Grain Mustard Presented on a Wooden Board	

## TO SHARE OR NOT TO SHARE

<b>Baked Brie En Croute</b>	<b>22</b>
Baked in Puff Pastry. Topped with Chopped Nuts & Brown Sugar, Served with Chef's Accoutrement	
<b>Macaroni &amp; Cheese Gratin</b>	<b>16</b>
Breaded Gruyere, Captain Hook's Cheddar, Parmesan Add Pancetta \$5	
<b>Roasted Veggie &amp; Falafel Board</b> (Vegetarian)	<b>24</b>
Seasonal Vegetables, Tempura Cauliflower, Portabello Mushrooms, House Made Falafel, Hummus, Almond Cucumber Yogurt Sauce & Pita Chips	
<b>Mary's Chicken Kabobs</b> (GF)	<b>16</b>
Sweet Thai Chili Marinated Chicken, Pickled Cucumber, Sweet & Spicy Thai Peanut Sauce	
<b>Pork Belly Sliders</b>	<b>18</b>
Smoked & Braised Pork Belly with Creamy Asian Slaw	
<b>Grass Fed Burger Sliders</b>	<b>18</b>
3 Grilled Ground Chuck Beef Sliders, Stout-Infused Dubliner Cheese, Sweet Tomato Fondue, Baby Wild Arugula, Chipotle Citrus Aioli	
<b>Wild Boar Risotto</b> (GF)	<b>22</b>
Butternut Squash with Braised and Shredded Wild Boar Shoulder, Cream, Parmesan Cheese, topped with Toasted Hazelnuts	
<b>Grilled Beef Skewers</b>	<b>22</b>
Marinated Filet Mignon & Grilled Pineapple with Hoisin Sauce	
<b>Crab Cake</b>	<b>24</b>
Large Fried Crab Cake served with Chilled Corn-Cucumber Slaw & English Tarragon Sauce	
<b>Sticky Thai Ribs</b>	<b>18</b>
Twice Cooked St. Louis Style Pork Ribs Glazed with a Homemade Sauce	

## SOUP & SALADS

Add Salmon \$12, Grilled Chicken Breast \$8

<b>Sweet &amp; Spicy Lobster Chowder</b> (GF)	<b>18</b>
Langostino Lobster Chunks, Duo of Potatoes, Shiitake Mushrooms, Sweet Corn, Sweet & Spicy Coconut Broth	
<b>Sweet Little Gem Wedges</b> (GF)	<b>18</b>
English Stilton Crumbles, Vanilla Candied Pecans, Avocado, Green Goddess Dressing	
<b>Grilled Caesar Salad</b>	<b>18</b>
Romaine Heart, Spanish White Anchovy, Parmesan Cheese, Toasted Pine Nuts, Brioche Croutons	
<b>Mixed Baby Greens</b> (GF)	<b>18</b>
Coconut Roasted Persimmons, Crumbled Goat Cheese, Shredded Carrots, Toasted Pumpkin Seeds, Pomegranate Cranberry Dressing	

## ENTRÉES

<b>Darren's Signature Salmon</b>	<b>29</b>
Sweet Thai Chili & Peanut Crust, Crispy Rice Cake, Pickled Cucumber	
<b>Duck Pasta</b>	<b>28</b>
Orecchiette, Duck Confit, English Peas, Corn, Shiitake Mushrooms, Pine Nuts & Creamy Herb Demi-Glace	
<b>Hunter's Pie</b> (GF)	<b>24</b>
Wild Boar, Lamb, Pork, English Peas, Wild Carrots, Corn topped with Parsnip Purée	
<b>Blackened Hanger Steak</b> (GF)	<b>28</b>
Sliced on a bed of Sautéed White Onions with Chimichurri Sauce	
<b>Prime Bone-In Pork Chop</b> (GF)	<b>32</b>
12 oz Thick Pork Chop with Parsnip Puree & Honey Chipotle Glaze	
<b>Coquilles Saint-Jacques</b>	<b>32</b>
Day Boat Scallops, Rich Gruyère & Shiitake Mushrooms, topped with Buttery Bread Crumbs in a Sizzling Cast Iron Skillet	

## SWEET ENDINGS

<b>Campfire Mud Pie</b>	<b>14</b>
Layered with Parfait of Custard Vanilla Gelato, Chocolate Fudge, Burnt Marshmallow, Graham Cracker Crust	
<b>Strawberry Shortcake</b>	<b>14</b>
Pound Cake, Vanilla Glazed Strawberries, White Chocolate Cheesecake Gelato, Mint Crème Anglaise	
<b>Bailey's Irish Coffee Creme Brulee</b>	<b>14</b>
Bailey's Irish Crème Custard topped with Caramelized Sugar & Whipped Cream	