The Horse & Hare

Today's Menu

Appetizers

Local Cheese Plate — $18.00

Two rotating local cheeses, crostinis, honeycomb, branston

Fried Cauliflower — $16.00

Lime dressing, puffed wild rice, fermented chillies, fresh herbs

Main Entrees

Lobster Spaghetti — $30

Spaghetti, east coast lobster, cherry tomatoes, spinach, shallots, lemon and caper cream sauce, fresh dill, fried capers, lemon zest

Smoked Garlic Fettuccine — $26

Grilled chicken breast, smoked garlic, spicy chili oil, red bell pepper, sweet corn, baby spinach, Grana Padano

Black Angus Burger — $19

8oz grass-fed beef, nettle gouda, caramelized onion, peppercorn bacon, arugula, BBQ sauce, house brioche bun

Duck Breast — $32

Local organic duck breast, confit Hassleback potatoes, roasted fennel, glazed apples, roasted celeriac purée, house Amarena demi-glace

Pan-Seared Salmon — $27

East coast salmon, golden beet risotto, heirloom beet puree, dill oil, pickled, crispy beet chips

Appetizers

Classic Creme Brulee — $11

Vanilla custard, caramelized sugar crust

Strawberry Cheesecake — $10

House-made strawberry cheesecake, graham cracker crust, whipped cream

www.horseandhare.com