

# The House AT SECRET GARDEN

## For The Table

### Pork "Tender Belly" Bacon 13 g

Pan Seared Pork Belly with Rainbow Valley Maple Mascarpone, Mint, Almonds, Portabellas and Dried Figs

### Bowl of Mussels with Grilled Bread 13 g

White Wine Steamed Mussels with Basil, Cherry Tomatoes, Shallots, Frond Pesto, and Fennel

### Fried Arancini with Tomato Sauce 12 v

Two Italian Risotto Balls Stuffed with Wild Mushrooms, Anaheim Peppers, Parmesan Cheese with Fresh Arugula

### Sweet Potato Planks 8 g

Sweet Potato Rounds with Crème Fraîche, Scallions and Pancetta Wheels

### House Pickled Veggies 9 g v

Local and Seasonal Pickled Veggies with Fresh Herbs and Seasonal Fruit

### Smoked Trout Spread 13

"The House" Smoked Trout with Marinated Radishes, Grilled Anaheim Peppers, Cilantro, Crow's Dairy Fresh Goat Cheese and Grilled Bread

### Artisan and Farmstead Cheese Board

#### 3 Cheeses for 10, or 4 Cheeses for 13 g v

Salemville Blue • Crow's Dairy Goat Cheese • Crow's Dairy Feta • Cypress Grove Truffle Tremor Cypress Grove Midnight Moon • Prairie Breeze White Cheddar Life in Provence Double Cream Brie Parmigianino Reggiano

## Soup and Salads

### Cauliflower Soup 7 g

Currants, Mint and Queen Creek Olive Oil

### Beet and Goat Cheese Salad 11 g v

Golden and Chioggia Beets with Crushed Walnuts, Basil and Greens with Desert Blossom Honey Dressing

### House Smoked Steelhead Trout Salad 16 g

Mixed Greens, Thinly Sliced Fennel, Radishes, Golden Raisins, Parsley, Crow's Dairy Fresh Goat Cheese, and Tossed in a Queen Creek Balsamic Vinaigrette

### Grilled Romaine Salad 10 g v

Grilled Romaine Lettuce, Marinated Onions, Cilantro, Pepitas, Crow's Dairy Feta with Lemon Herb Dressing

### Field Green Salad 7 g v

Organic Greens with Cherry Tomatoes, Fresh Herbs Tossed in Balsamic Vinaigrette with Parmesan

## Entrées

### Osso Bucco 29 g

Braised Veal Shank with Tomato Sauce and Mirepoix Served with Garden Herb Gremolata

### Hand Made Pappardelle 21

Wild Boar Sausage, Seared Portabella's, Fennel, Rainbow Valley Farmer's Cheese, Caramelized Onions, Basil and Pork Demi Sauce

### Hand Made Potato Gnocchi 20

Herbed Tomato Sauce, Duck Confit, Anaheim Peppers, Sage and Crow's Dairy Goat Cheese

### \*Grilled New York Strip 28 g

Corn Puree, Roasted Baby Carrots, Seared Portabellas and Pork Demi

### \*Pan Seared Duck Breast 26

Soft Crimson Braised Lentils, Cubed Pancetta, McClendon Farms Cauliflower, Celery and Duck Demi Sauce

### Fresh Catch - Market Price

Served with Local and Seasonal Ingredients

### Shrimp and Grits with Bacon and Carrots 17 g

Sautéed Jumbo Shrimp and Anson Mills Grits with Baby Carrots, Sweet Corn and Grilled Serrano Peppers

### Lemon Chicken 18

Marinated and Roasted Boneless Breast and Thigh with Smashed Potatoes and Fried Rosemary  
*(can be made gluten free)*

### Vegetarian Trio 16 v

Arancini, Lemon Scented Fingerling Potatoes with Parmesan and Carrot Soup with Hazelnuts and Thyme

## House Sides

Sautéed Rainbow Chard with Shallots and Smoked Trout \$6 • Local and Seasonal Pickled Vegetables \$5 v g • Golden Polenta Fries with House Dipping Aioli \$5 • Anson Mills "House" Grits \$4 v • Smashed Potatoes \$4.50 v

A 20% gratuity will be added for groups of 6 or more. **g** indicates gluten free. **v** indicates vegetarian dish. \$3 Charge for split plates.

\*For your protection, we're required by law to inform you that consuming raw or uncooked food can increase your chances of acquiring a foodborne illness.