



THE CROOKED BILLET

Fall Dinner Menu Served after 5:30pm

Starters and Salads

Featured Soup of the Day

-7-

Savory Bacon & Apple Tart

House-made Bacon, Local Honey Crisp Spiced Apples,
Fresh Greens & Poached Egg

-12-

"Giant" Smoked Salmon Ravioli

House-made Herb Pasta, House Smoked Salmon,
Ricotta and Goat Cheese filling and Chive Butter

-10-

"Zach's" Fall Charcuterie Plate

House-made Turkey & Cranberry & Chestnut Sausage,
Honey Grain Nut Bread, Pickled Beets,
Gouda Cheese, Whole Grain Mustard

-12-

Entrees

Slow Roasted Spiced Pork Porchetta,

Corn bread stuffing, Cipollini Onions & Sweet Potato Hash,
with a Golden Raisin and Walnut Rum Compote

-22-

12oz Herb Grilled Rib Eye,

Sweet Potato and Chive Puree,
Creamy Broccoli and Grafton Cheddar Gratin

-28-

Beet Fettuccine Pasta with Braised Short Ribs,

Roasted Root Vegetables and Pan Sauce

-22-

"Shrimp n Grits"

Sautéed Shrimp with Cipollini Onions, House Made Bacon,
Smoked Tomatoes, Wilted Kale, Stone Ground Grits

-18-

Sage Fazzoletti Pasta

Fresh Sage, Crimini Mushrooms, Butternut Squash, Roasted Figs and Marsala Wine Sauce

-15-

The Sides:

Broccoli

French Beans

Mashed Potatoes

Baked Potatoes

Sweet Potato Puree

Roasted Root Vegetables

Consumption of raw or undercooked ingredients may increase your risk of food-borne illness.

Members receive a 25% discount on food and non-alcoholic beverages.

A 18% Gratuity is added to parties of 8 or more.