

THE TRUSTEES' TABLE

Summer Dinner – Gluten Free

starters

Soup of the Day

cup 4 / bowl 6

Simple Salad 7

Baby Greens, Carrots, Grape Tomatoes, Smoked Cheddar
Choice of Herb Vinaigrette, Balsamic Vinaigrette, Ranch or Honey Mustard**
*these dressings contain soy

Strawberry Feta Salad 9

Baby Greens, Strawberries, Marinated Feta Cheese Candied Peanuts + Balsamic Vinaigrette
My Artisano Cheese and Yogurt, Cincinnati Ohio

Add Chicken 5

Entrées

Shrimp and Grits 27

Wild Caught Rock Shrimp, Seared Parmesan Grit Cake, Sauteed
Garden Greens + Poblano Andouille White Wine Cream
Smoking Goose Meatery, Indianapolis, IN
Weisenberger Mills, Midway, KY

The All American 20

6 oz. Shaker Ground Beef Burger, Smoked Cheddar, Secret Sauce, Lettuce,
Tomato, Gluten Free Bun, Small Side Salad + House Made Half Sour Pickle
Add Bacon 1.5
Shaker Village Ground Beef

Crispy Skin Chicken 25

Semi Boneless Chicken + Shaker Village Honey, Herbed Mashed Potatoes, Southern Style
Garden Greens + House Smoked Ham Hock
Joyce Farms, Winston-Salem, NC
Marksbury Farm, Lancaster, KY

Kitty's Garden Plate 18

Marinated White Beans, Rotating Vegetables from our Garden, Fresh Herbs + Pounded Peanut
Relish

Sides

Seared Parmesan Grit Cake 3

Southern Style Greens 4

Herbed Mashed Potatoes 4

20 percent gratuity will be added to parties of 8 or more / Split Plate Charge 6

The consumption of raw or undercooked meats, poultry, seafood, or eggs may increase
the risk of foodborne illness in some individuals.

AMBER HOKAMS Chef

J MICHAEL MOORE Farm Manager
