

HOME TO ROOST

LUNCH BUFFET

S A L A D S

Artisan Harvest Greens (GF,V)

Roasted kabocha squash & beets, local pear & crumbled goat cheese, topped with candied walnuts. Dressed with a house-made Creamy Maple Dressing.

"Cheeky" Tzatziki (V)

Grape tomatoes, chickpeas, cucumber, red onion, spinach, romaine & cow's milk feta cheese. Topped with crunchy pita chips. dressed with a house-made Tzatziki Dressing.

Thai Coconut Curry Chopped Salad (GF,DF,VG,V)

Edamame, cabbage, romaine, bell peppers, carrot, scallion, cilantro, and topped with toasted cashews & sesame seeds. Dressed with a house-made Coconut Green Curry Dressing.

Chicken Parm Salad

Crispy breaded chicken cutlets, parmigiano Reggiano, arugula, roasted cherry tomatoes, peppers & onions. Dressed with a house-made Roasted Garlic & Lemon Pesto Vinaigrette.

House Garden Greens

Fresh local greens tossed with grated carrots, cherry tomato, sliced red onion, and served with your choice of house-made dressings, including Lemon Ginger Vinaigrette (GF,DF,VG,V) & Coconut Green Curry Dressing (GF,DF,VG,V)

Salad Bar Feature (GF*)

Blue Moon Dip: Cream cheese, Danish blue cheese, sour cream, Worcestershire sauce, Franks, garlic & shallot, and braised, shredded chicken breast. Served with fresh vegetable crudité and assorted crackers.

*GF without the inclusion of crackers

Soup du Jour

Please ask your server about our daily soup creation. Served with our fresh, house baked bread.

E N T R E E S

Skin-On Herb Roasted Chicken Thigh (GF,DF)

Steak & Wild Mushroom Pie with Flaky Puff Pastry

Blue Cod with Fresh Herb, Garlic & Lemon Compound Butter (GF)

Parmigiano Reggiano Roasted Potatoes (GF,V)

Roasted Vegetable Vegan Tamale Pie with Cornbread Crust (GF,DF,VG,V)

Barrel-Aged Maple Syrup Glazed Seasonal Vegetables (GF,DF,VG,V)
Carrots, assorted squash & yams

Crispy Pancetta Mac & Cheese with Brown-Butter Panko Topping

Playbills' Feature Carve (GF,DF)

Maple Syrup Glazed & Smoked Local Hertel's Ham. Served with your choice of Dijon mustard, and/or house-made apple sauce

D E S S E R T

Apple Pie Crisp

House-made autumn spiced apple filling topped with crisp buttery puff pastry served warm and with fresh Chantilly whipped cream.

Playbills' Guinness Stout & Chocolate Cake

Decadent Belgian chocolate paired with the rich malt & toasted barley notes of Guinness Irish Stout. Served warm alongside Chantilly Cream.

Assortment of dessert bars, Lemon Meringue Pie, House-made Pumpkin Pie, Profiteroles, House Tiramisu, and our Daily Selection of Homemade Cheesecakes

*Please notify your server if you require a gluten-free or vegan dessert.

ALL MENU ITEMS ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE
ACCORDING TO SEASONALITY & AVAILABILITY