

<b>Summerhill Garden Salad</b>  	<b>14</b>	<b>Pan Roasted Steelhead Trout</b>  	<b>32</b>
our garden greens, pickled vegetables, shallot vinaigrette, spiced seed crisp		summerhill garden tomatoes, garden basil, organic bocconcini	
Add Flat Iron Steak 12      Add Seared Tuna 11		<i>Pairing - Alive Rose</i>	
<i>Pairing - Organic Pinot Gris</i>			
<b>Cauliflower Shawarma</b>  	<b>14</b>	<b>Shrimp Puttanesca</b>	<b>29</b>
cucumber, roasted chickpeas, green tahini		white wine, garlic, chopped tomatoes, olives, capers, organic house-made pasta, garden pesto	
Add Flat Iron Steak 12      Add Seared Tuna 11		<i>Pairing - Ehrenfelser</i>	
<i>Pairing- Biodynamic Riesling</i>			
<b>Calamari Vegan</b>  	<b>16</b>	<b>Seared Saganaki Tofu</b>  	<b>27</b>
fried oyster mushrooms, tzatziki, pickled vegetables		tomatoes, white wine, peppers, garlic, parsley, olive oil, salted almond cheese	
<i>Pairing - Biodynamic Chardonnay</i>		<i>Pairing - Cipes Brut</i>	
<b>Sautéed Clams &amp; Chorizo</b>	<b>18</b>	<b>Seared Halibut</b>	<b>39</b>
white wine, tomatoes, roasted garlic, capers, shallots		warm quinoa salad, roasted garden vegetables, shallot vinaigrette	
<i>Pairing - Biodynamic Muscat</i>		<i>Pairing - Biodynamic Chardonnay</i>	
<b>Garden Antipasto</b> 	<b>15</b>	<b>Market Cut</b>	<b>MP</b>
mushrooms, olives, zucchini, peppers, cauliflower, onions, tomatoes, bread		Summerhill buys whole cows and features different cuts from the cow	
Add Seared Tuna 11		<i>Pairing - Keter</i>	
<i>Pairing - Alive White</i>			
<b>Country Style Charcuterie</b>	<b>21</b>	<b>Moroccan Lamb Tagine (for 2)</b>	<b>75</b>
pickled vegetables, garden fruit preserves, fresh bread, olives, candied nuts		spiced fruit chutney, quinoa, garden vegetables, naan	
Add cheese	<b>14</b>	<i>Pairing - Marechal Foch</i>	
<i>Pairing - Alive Red</i>			



\*Tax & Gratuity not included. Surcharges apply.  
a 18% Gratuity will be added to tables of 6 or more

Summerhill Garden grows alot of the vegetables the bistro uses. The kitchen and garden work to bring you great organic produce year round, from fresh, preserved, canned and fermented, no vegetables are wasted.