

WOLF LAUREL

Appetizers

Bacon Chive Hushpuppies 8
With Maple Sorghum Whipped Butter and Pickled Ramps

House Made Sundried Tomato and Roasted Red Pepper Hummus 8
Served with Fried Pita Chips and Baby Vegetables

Soups

Tomato Gouda with Basil
Cup 5 Bowl 8

Soup du jour
Cup/Bowl Market Price

Salads

Spinach and Arugula Salad (GF) 9
Goat Cheese, Mandarin Oranges, Craisins, and Slivered Almonds
with a Warm Bacon and Dijon Vinaigrette
Add Shrimp 7 ~ Add Salmon 6 ~ Add Chicken 5

Santa Fe Salad 9
With Romaine Lettuce, Cherry Tomatoes, Corn, Black Beans,
Cilantro, Red Onions, Tortilla Strips, Avocados, Cheddar Cheese
and Chipotle Ranch Dressing
Add Shrimp 7 ~ Add Salmon 6 ~ Add Chicken 5

Warm Quinoa and Roasted Beet Salad (GF) 9
With Spinach, Cherry Tomatoes, Pickled Red Onions,
Avocado and Apple Cider Vinegar

DINNER MENU

Entrees

Stuffed Chicken Marsala (GF) 20

Stuffed with Sundried Tomatoes, Smoked Gouda and Feta covered in a Sweet Marsala Cream Sauce, with Truffle Mashed Potatoes and Sautéed Spinach.

Dijon Crusted Herb Salmon (GF) 20

With Roasted Root Vegetables and Asparagus Purée topped with a Beet Chip.

Shrimp Puttanesca Pasta 21

Sautéed Shrimp and Puttanesca Sauce over Penne Pasta served with a piece of Grilled Bread

Hickory Nut Gap NY Strip (GF) 25

Glazed with a Sweet Onion and Red Wine Demi-Glace with a Mushroom Au Gratin and a Brussel and Sweet Potato Hash

Seared Halibut (GF) 25

Parsnip Puree, Tarragon Oil, and an Apple, Fennel and Bok Choy Slaw

Veggie Farro Risotto (GF) 18

Creamy Risotto with Sundried Tomatoes, Spinach and King Trumpet Mushrooms