

The Southfield Pub

SALADS

Mill River Farm Organic Mesclun Salad <i>Fresh Garden Herbs, Whole Lemon Vinaigrette</i>	10
Garden Vegetable Salad <i>Local Organic Field Grown Lettuce, Cucumber, Shaved Red Onion & Fennel, Tomatoes, Olives, Feta, Red Wine Vinaigrette</i>	12
Heirloom Tomato Salad <i>Burrata, Baby Arugula, EV Olive Oil, Aged Balsamic Vinegar</i>	14
ADD-ONS: 8	
	<i>Rawson Brook Farm Herbed Goat Cheese</i>
	<i>Parma Prosciutto</i>
	<i>Roast Chicken</i>
	<i>Smoked Salmon</i>
	<i>Tuna in Olive Oil</i>
	<i>Burrata</i>

SANDWICHES 12

Brie de Meaux <i>Local Honey, Prosciutto and Arugula on Baguette</i>
Roasted Cauliflower, <i>Tomato, Avocado, Monterey Jack Cheese, Ranch Dressing on Toasted Sourdough</i>
Roast Beef <i>Cheddar, Tomato, Pickled Red Onions, Sprouts, Horseradish Mayonnaise, Onion Roll</i>
Smoked Turkey <i>Cheddar, Avocado, Tomato, Red Onion, Sprouts, Mayonnaise and Dijon Mustard Sourdough</i>
Grilled Steak <i>Caramelized Onions, Roasted Peppers, Arugula, Black Pepper Aioli on Baguette</i>
Meat Ball <i>Marinara Sauce, Four Cheese Blend, Baguette</i>
Kim Cheese <i>High Lawn Farm Crema Alpina and Kimchi on Sourdough</i>
BLAT <i>Applewood Smoked Bacon, Lettuce, Tomato, Avocado and Aioli</i>

FLATBREADS 14

<i>Fresh Mozzarella, Tomato, Basil</i>
<i>Local Goat Cheese, Arugula, Olive Oil, Balsamic Reduction</i>
<i>Turkey Sausage, Pesto, Roasted Peppers, Olives, Feta</i>

SIDES			
Mesclun Salad	6	Cole Slaw	6
Potato Salad	6	Lentil Salad	6
Quinoa Salad	6	Giant Cookie	3
Chips	2.5		