

## **Dinner Summer 2013**

Russell Stone - General Manager / Executive Chef

Joseph Comfort - Proprietor

(Skip to Lunch or Bar & Lite Fare)

### **Dinner**

#### **Soups**

Chef's Soup of the Day  
Cup or Bowl - Priced Daily

Hanover Tomato Gazpacho  
garnished with lime, cilantro, and crema

#### **Starters**

Shrimp and Grits  
with shitake mushroom and apple wood bacon

Cheese Plate  
two featured cheeses with roasted garlic, blood orange marmalade, roasted red peppers, and pickled  
carrots – for two or four

Fried Green Hanover Tomatoes  
with pimento cheese fondue, shaved Surry County country ham, and tomato jam

Roasted Cauliflower quinoa  
with red grapes, and curried golden raisin vinaigrette

Mussels Prince Edward Island mussels  
Poulette: cream, white wine, thyme, garlic and parsley  
Provençales: white wine, tomatoes, garlic and parsley

Fried Oysters  
with lemon-thyme aioli

Stuffed Portabella Mushroom  
with crab, spinach, parmesan, and bread crumbs

### **Salads**

Iron Horse Market Salad  
field greens, Hanover tomatoes & cucumbers, sunflower seeds,  
and a Meyer lemon- basil vinaigrette

Iceberg and Blue Cheese  
crisp iceberg lettuce with bacon, red onion, hard-boiled egg, tomato  
and a house-made blue cheese dressing

Iron Horse Caesar Salad

Beet Salad  
with field greens, marinated goat cheese, beets, candied walnuts,  
and a garden herb vinaigrette

### **Entrees**

House Brined Stuffed Pork Loin  
stuffed with house made Andouille sausage, apricots, blue cheese, and pecans

served with mushroom bread pudding, French beans, and Mt. Olympus blueberry gastrique

#### All Natural Chicken Breast

pan roasted and served with sweet Silver Queen creamed corn , whipped potatoes,  
and finished with a shiitake mushroom-Marsala sauce

#### Ratatouille Stuffed Ravioli

locally made ravioli stuffed with squash, asparagus, red & yellow peppers, and onion  
finished with fire roasted Hanover tomatoes, eggplant caviar, and Hanover tomato-corn broth  
add shrimp

#### Iron Horse Scallops

pan seared sea scallops served with quinoa pilaf, sautéed asparagus, and  
shrimp infused demi-glace

#### Black Angus Flat Iron Steak

marinated in extra virgin olive oil, fresh herbs, and garlic  
grilled to medium and sliced thin served with whipped potatoes, glazed baby carrots,  
Dijon-horseradish custard, and Bordelaise

#### Steel Head Salmon

pan seared and served with a celeriac and apple slaw tossed with walnuts and grapes, a crispy fresh  
herb polenta cake, and sauce vert

#### Grilled Swordfish

marinated with orange zest, extra virgin olive oil, and fresh herbs  
served over a farro and carrot salad tossed with grated ricotta salata, shaved baby cabbage, fennel,  
and mint finished with a pear vinaigrette