

THE POTTERY

CASUAL DINING

springlicious menu

starters

spring vegetable bruschetta

garlic zucchini sourdough, house-made chive ricotta, shaved asparagus, fresh radish, spring peas, gran padano, red pepper coulis

beet variations

variety of beets, mixed greens, fried goats' cheese, toasted pumpkin seeds, maple walnut dressing

entrées

kolapore niçoise

kolapore trout, chorizo stuffed deep fried olives, green beans, quail egg, tomato bacon jam, herb de provence fingerlings, mixed greens, warm brown butter and dill vinaigrette

spring succotash

mushroom and roasted garlic succotash, crispy yam, fried ratatouille stuffed tomato, grilled asparagus

new york striploin

pepper crusted 8oz. new york striploin, wild mushroom demi-glace, herb de provence fingerlings, seasonal vegetables



vegetarian



gluten free

please advise your server of any food related allergies
gratuities and taxes not included. subject to change without notification.