

# SEA CIDER

FARM & CIDERHOUSE

## DINE AROUND MENU ~ \$25

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### First Course ~ Mini Artisan Board

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Your Choice of:

#### **THE CHARCUTERIE** | GF OPTION AVAILABLE

A sampler of local charcuterie served with pickles, cider jelly, cider mustard & housemade tapenade, apple slices, sliced baguette & seedy crackers.

*Suggested cider pairing: Bittersweet*

#### **THE CHEESE & FRUIT** | GF OPTION AVAILABLE

A sampler of local cheeses served with sliced baguette, seedy crackers, cider mustard, cider jelly, seasonal fruits, and dark chocolate.

*Suggested cider pairing: Cherry Lane*

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### Second Course ~ Main Feature

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Your Choice of:

#### **GRILLED SANDWICH WITH SALAD** | GF OPTION AVAILABLE

Grilled Pesto chicken with jalapeno Havarti cheese and pickled apple with a side of cranberry aioli and side of seasonal salad.

*Suggested cider pairing: Wolf in the Woods*

#### **CHILI 'BOMBAY STYLE'** | VEGAN, GF

A hearty blend of black beans, chickpeas, and lentils cooked with Indian spices in a tomato-based stew, served with tortilla chips on the side.

*Suggested cider pairing: Kings & Spies*

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### Third Course ~ Dessert

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Your Choice of:

#### **RED VELVET CAKE**

A moist, velvety cake with cream cheese frosting and drizzled with our Fortified Cider syrup.

*Suggested cider pairing: Fortified Cider 'Black Apple Jack'*

#### **COZY BROWNIE** | GF

A rich chocolate brownie topped with chocolate chips and walnuts, served warm with a scoop of ice cream and drizzled with chocolate sauce.

*Suggested cider pairing: Fortified Cider 'Raspberry Anne'*