

nectar

restaurant

Starters

Seasonal Soup

Strawberry rhubarb gazpacho with mint crème Fraiche 7.00

Local Greens

Dried cranberry, cashews, cucumber, tahini yogurt dressing 7.00

Mediterranean Meze

House made falafel, hummus, goat feta, harissa, garlic yogurt, beets, house made pickles 12.00

Sweet Potato Gnocchi

Corn, Dungeness crab, poblano pepper, mascarpone, tomato coulis 14.00

Charcuterie Plate

Smoked salmon rillettes, chicken confit rillettes, duck liver mousse, cured ham, grape moustarda 13.00

Shrimp Fritters

Chickpea battered white shrimp with mango avocado salsa, sriracha honey aioli 9.50

Artisan Cheese Plate

Kenny's raw milk cheeses with Turkish fig chutney, spiced almonds, local honey, smoked prosciutto, Spanish chorizo, house made olive oil cracker bread 13.50

Entrees

Vegetable Dosas

Lentil and rice pancakes with curried potatoes, garbanzo stew, cilantro chutney, saffron curry sauce 17.00

Summer Flounder

Local cornmeal crust, spring vegetable quinoa salad, pea and mint puree, saffron aioli 24.00

Hill Farm Chicken

Local wheat berrie salad, cumin and red pepper yogurt, cinnamon, dried fruit and pinenut jus 23.00

Foster Farm Duck Breast

Asian rice noodle stirfry with local vegetables and fermented black bean, ginger orange gastrique 24.00

Peppercorn Crusted Grass Fed Kentucky Beef Sirloin

Fingerling potatoes, bacon and cabbage slaw, pickled mushroom, anchovy miso butter 25.00

Nectar is proud to serve as many local and seasonal items on our menu as possible. Thanks to Sallie Ransohoff, Sheltoewe Farm, Walnut Ridge Acres, Turner Farm, Greenacres, Fishback Farm, Maple Grove Farm, Kenny's Cheese, Kroeger and Sons, Foster's Family Farm, and Blue Jacket Dairy, Hill Farm.