

Cottage Menu

Our cottage meals are prepared in two ways — some arrive fully cooked and ready to reheat (H), while others are prepped and seasoned for you to cook fresh in your cottage kitchen (C). All items are clearly marked and include simple cooking instructions, allowing you to enjoy an easy, chef-prepared meal at your own pace.

SHAREABLES

Roasted Pepper & Spinach Dip | \$19 (H, V)

A decadent baked dip of roasted peppers, spinach, and roasted garlic blended with Parmigiano, aged cheddar, mozzarella, and cream cheese. Served warm with garlic naan bread.

Mushroom & Prosciutto Bruschetta | \$18 (H)

Sautéed wild mushrooms, onions, garlic, and Italian prosciutto with rosemary and thyme. Finished with extra virgin olive oil and freshly grated Parmigiano, served on toasted focaccia crostini.

Chef's Stuffed Meatballs | \$15 (H)

Melt in your mouth, tender and filled with mozzarella cheese and served with homemade tomato sauce.

Arancini Margarita | \$16 (H, V)

Mozzarella, parmigiano, and chefs special tomato sauce served with a side of basil pesto aioli.

Tuna Tartar | \$19

Fresh tuna with cucumber and scallion in a sesame, hoisin, and lime vinaigrette served with homemade crostini.

ENTREES

Bacon Wrapped Pork Tenderloin | \$48 (C, GF)

Pork medallions with creamy apple cider and Dijon sauce served with roasted potatoes and seasonal vegetables.

Stuffed Chicken Supremes | \$48 (C, GF)

Marinated chicken breasts stuffed with wild mushrooms, roasted garlic, fine herbs and goat cheese served with herb and lemon rice, seasonal vegetables and a white wine, honey and Dijon sauce

Power Bowl | \$42 (H, GF)

Quinoa, charred corn, diced tomatoes, marinated black beans, shredded cheese, fresh sprouts, cilantro, and roasted chicken breast with a smoky, creamy, chipotle-lime dressing.

Red Thai Curry Bowl | \$43 (H, GF, V+)

Medley of fresh vegetables, fragrant ginger & lemongrass, edamame beans, & bok choy stewed in a rich coconut curry broth; served over herbed basmati rice. **Add:** 5 Spice Chicken for two \$18 | Shrimp for two \$ 26

Gourmet Mac & Cheese | \$45 (H, V)

Chef Michael's signature blend of cheeses, fresh herbs, roasted garlic, white wine, and fresh cream folded into classic elbow macaroni and baked with our herb and butter bread crumb topping. **Add:** Bacon \$10 | Pulled Pork \$16

Pulled Pork Tacos | \$45 (H)

Sautéed peppers and onions mixed with our melt in your mouth 24hr slow cooked pork. Served with shredded cheese, sour cream, black bean and charred corn salsa, house pickled onions, fresh cilantro, lime wedges, & both hard and soft shell tacos

(V) Vegetarian | (V+) Vegan | (GF) Gluten Free | (H) Heat & Eat | (C) Cooking Required

*ALL ORDERS MUST BE SUBMITTED BY 12PM THE DAY PRIOR, UNLESS OTHERWISE NOTED.



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SALADS

Oceanstone Salad | \$24 (GF, V)

House pickled beets, onions, honey sriracha toasted walnuts, and creamy goat cheese on top of fresh mixed greens tossed with our maple, cider vinaigrette.

Caesar Salad | \$22 (GFO)

Crisp Romaine, smoky bacon, house toasted croutons and our home made creamy, garlicky cheese dressing.

Tomato & Cucumber | \$23 (GF, V+)

Juicy tomatoes and cucumbers tossed with spring onion, fresh basil and fresh torn mint.

Salad Enhancements

Herbed Rubbed Chicken for one person | \$10
Marinated Seared Tuna Loin for one person | \$16

DESSERT

Chocolate Torte (GF) | \$13 (GF, V)

One piece of velvety, rich chocolate torte — deeply decadent & intensely chocolatey. Finished with a fresh berry garnish.

Cheesecake & Fresh Caramel | \$10 (GF, V)

One piece of creamy, house-made cheesecake finished with a drizzle of soft, buttery caramel.

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