**Menu**

**Gazapacho**

with delicate bits of summer squash served with welcome bubbly cocktail

**Deviled eggs**

**Homemade breads**

with olive oil

**The Backyard Salad**

15 vegetables and herbs tossed with toppings served on the side: candied walnuts, fresh jalapeno slices and homemade croutons

**Honey and Peach-Grilled Chicken**

Presented family-style with Asian coleslaw, creamy potato salad and deep-fried corn fritters

**Egger's Basil Ice Cream**

to refresh the palate

**Stone fruit buckle with early apples**

served with Earl Gray whipped cream

**Butter cookies**

to take home for breakfast

**-75-**

*Wine and tax included, gratuity additional*

**Reservations must be made in advance by calling David at 917-887-0436 or**

**via Instagram @farmer\_dave**