

Elder glie

RADISH
caprino fresco, dill,
sourdough

CARROT
carrot top, scallion, feta

*2016 Delaille 'Unique' Sauvignon
Blanc - Val de Loire, France*

BARBACOA
veal, carrot, blue corn

2016 El Jamon Garnacha - Spain

RADISH
miso, yogurt, mint

*2017 Chateau L'Hyvernière
Muscadet Sevre - France*

PORK TENDERLOIN
spinach, mushroom, black
garlic

*2017 Pinot Society The Tumult
Pinot Noir - California*

PISTACHIO
chocolate, marshmallow
cremet



CHEESE FLIGHTS
Available upon request
prior to or following
dinner service

GOAT - 9.5
Caprino Fresco
(Elderslie) Cloudydale
(Elderslie)
Westfork (Elderslie)

COW - 9.5
Foggy Ayr (Elderslie)
Cottonwood Cheddar
(Wiebe)
Bandaged Cheddar
(Bleu Mont)

To Go: \$8-\$12
Caprino Fresco
(Elderslie) Cloudydale
(Elderslie)
Westfork (Elderslie)
Cottonwood Cheddar
(Wiebe) Bandaged
Cheddar (Bleu Mont)

Farm to Table at Elderslie is a celebration of the harvest of central Kansas. Each month we build our menu to feature the fresh vegetables, herbs, fruits and nuts that are available from our farm or other farms in the surrounding area. Our affection for central Kansas and its rich soils and broad landscapes inspires our work and drives us to carefully treat each ingredient in such a way that every guest can experience the joy and peace we have found here at Elderslie.