

## Outpost Weekly Features

### Spring Pea Soup

Prosciutto Dust and Micro Pea Leaves  
Herb Croutons  
\$7

### DeWolf Farms

#### Fried Green Tomatoes "Caprese"

Fresh Mozzarella, Micro Basil and Baby Greens  
Aged Balsamic  
\$11

#### Crispy Zucchini Baguette

Vidalia Onion Spread and Beefsteak Tomato  
Bibb Lettuce and Pepper Jack Cheese  
House Chips  
\$13

#### Breaded Bone in Pork Cutlet

Flaim Farm Escarole and Roasted Peppers  
Yukon Gold Smashed Potatoes  
Mustard-Sage Demi Glace  
\$18

#### Bay Scallops, Manilla Clams and Parmesan Ravioli

Harvest Mushrooms, Leeks and Arugula  
Savory Meyer Lemon Cream  
\$16/\$22

#### Chocolate-Peanut Butter Mousse Bar

Oreo Crust and Whipped Cream  
Candied Peanut Pieces  
\$8

#### Draft Beer

Blue Moon	5.4%	\$6
Yuengling	4.4%	\$6
Stella	5.2%	\$6
Guinness	4.2%	\$7
Lagunitas IPA	6.2%	\$7
Leinenkuqels Summer Shandy	4.2%	\$7

#### Seasonal Bottles

Sam Adams Summer Ale	5.3 %	\$6
Tröegs Sunshine Pils	4.5 %	\$7
River Horse Summer Blonde Ale	4.5 %	\$7
River Horse Hippotizing IPA	7.5 %	\$7

#### Seasonal Sangria Selections

Sangría Roja (Traditional Red Sangria)		
Sangría Blanco (Traditional White Sangria)		
	Glass	\$11
	Pitcher	\$35