

# menu sit down

## the Hartman FOOD philosophy

at the Hartman we are forever learning how our ingredients are raised or grown, and giving credit where credit is due - the farmer, more than anyone else, determines the quality of the meal. Therefore, we add all the freshest ingredients that are seasonal and local and give the chef the opportunity to create based on daily inspiration.

### starters

cheese board + artisan breads  
+ pickle platter

### salad

seasonal salad

### entrée

roasted chicken or sausages  
+ roasted root vegetables  
+ seasonal green vegetables  
+ rolls & herbed butter

### dessert + bev

seasonal fruit bowls  
+ variety of tarts | squares | cookies  
+ coffee & tea | 2 fruit infused waters

38\$ pp

