

APPETIZER

Crab Cakes - \$5.50 each / \$26 for 6

Chef Andrew's signature dish! Served with mixed greens, lemon vinaigrette and our herbed mayo

White Cheddar & Cauliflower Soup (g v) - \$9

Aged white cheddar and cauliflower served with Italian bread

Maple Bourbon Chicken Skewers (g) - \$12

Grilled chicken skewers glazed with maple bourbon sauce and served with roasted apple relish and mustard crème fraîche

Warm Mushroom & Roasted Garlic Crostini (v) - \$11

Sautéed wild mushrooms, roasted garlic, caramelized onions and herbs served over toasted crostini with shaved parmesan

BREAD

2 Slices Crusty Italian Bread with Olive Oil, Parmesan & Herbs (vc) - \$2

SALAD (Addons to any salad: Chicken \$7 / Shrimp \$9 / Scallops \$12)

Caesar Salad (gc) - Side \$7 / Entree \$11 / Add Anchovies \$2

Romaine lettuce served with our house-made classic Caesar dressing, shaved parmesan and croutons

Tossed Salad (g vc) - Side \$5

A traditional tossed salad with iceberg lettuce, grape tomato, cucumber and cheddar cheese: Dressings: Ranch, Balsamic, Blue Cheese, Thousand Island, French, Italian, Poppyseed, Honey Mustard, Oil & Vinegar

Pear, Arugula & Blue Cheese Salad (g v) - Side \$9/ Entree \$14

Baby arugula, sliced pears, blue cheese, candied walnuts, dried cherries and shaved fennel with a cider vinaigrette

Butternut Squash & Harvest Grain Salad - Side \$10 / Entree \$16

Mixed greens, roasted butternut squash, farro, dried cranberries, toasted pepitas, goat cheese and sliced apples with maple-dijon vinaigrette

ENTREE

Salmon - \$16 (Choose an Option)

Norwegian salmon fillet (choose on option) served with Bear Fruit Farms microgreens:
1) Garlic butter, lemon and fresh dill (g) 2) Creamy Tuscan 3) Apple-Cider Glazed (g)

Chilean Sea Bass with Lemon Caper Butter (g) - \$32

8oz filet of Chilean sea bass, sauteed with lemon caper butter

Sage Roasted Chicken Breast (g) - \$22

Two herb-roasted chicken breasts with sage jus and cranberry-apple chutney

Beer Battered Fish & Chips - 1 Piece \$13 / 2 Pieces \$19

One or two 5oz cod fillets in crispy beer batter, with beer battered steak fries, tartar sauce and malt vinegar

Steak: Ribeye 12oz (g) - \$34 / Add Sautéed Mushrooms (g) \$5

Filet Mignon 6oz (g) - \$32 / Add Sautéed Mushrooms (g) \$5

Certified Angus Beef steaks. Mushrooms sautéed with tamari, rice vinegar, garlic & olive oil.

Wagyu NY Strip 12oz (g) - \$47 / Add Sautéed Mushrooms (g) \$5

550 Wagyu NY Strip. Mushrooms sautéed with tamari, rice vinegar, garlic & olive oil.

Tomahawk Berkshire Pork Rib Chop (g) - \$36

Char-grilled 18-ounce Berkshire rib chop with maple-Dijon glaze and cider pan sauce with roasted apples

Mushroom & Pumpkin Risotto (g v vgc) - \$17 / Add Scallops \$12 / Add Shrimp \$9

Arborio rice with roasted pumpkin, mushrooms, onions, sage and parmesan

SIDES

Loaded Baked Potato (g vc vgc) - \$5

Cheddar Cheese, Sour Cream, Bacon & Butter

Roasted Carrots (g v vg) - \$7

Roasted with honey

Roasted Baby Potatoes (g v vgc) - \$7

Parmesan, garlic, italian herbs, olive oil

Brussel Sprouts with Pancetta (g vc vgc) - \$7

Balsamic reduction, shaved parmesan

Mushroom & Pumpkin Risotto (g v vgc) - \$7

Roasted Autumn Vegetables (g v vgc) - \$7

Cauliflower, squash, carrots and red onion, roasted with cider vinaigrette and toasted pumpkin seeds

DESSERT

Dessert Sampler - Offerings Change Daily - \$7

Cheesecake of the Month - Southern Pecan Turtle Cheesecake - \$7

Cookie Assortment - \$7 1/2 Dz. / \$11 1 Dz.

g - gluten free; v - vegetarian; vg - vegan; gc - gluten free with changes;
vc - vegetarian with changes; vgc - vegan with changes

Dining room open Wednesday through Sunday, 4pm to 8pm. Reservations required.
Meal selections required in advance, excluding dessert & beverages

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions