

APPETIZER

Crab Cakes - \$5.50 each / \$26 for 6
Chef Andrew's signature dish! Served with mixed greens, lemon vinaigrette and our herbed mayo
Roasted Butternut Squash Soup (g vc) - \$8
Crème fraîche, toasted pumpkin seeds, sage oil
Braised Pork Belly (g) - \$10
Apple cider glaze, parsnip purée, crispy shallots
Seared Scallops (g) - \$14
Sweet corn purée, pancetta crisps, brown butter emulsion

BREAD

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

SALAD

Roasted Beet & Goat Cheese Salad (g vc) - Side \$9/ Entree \$13 / Add Chicken \$7
Arugula, candied walnuts, cider vinaigrette
Caesar Salad (gc) - Side \$7 / Entree \$11 / Add Chicken \$7 / Add Anchovies \$2.50
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
Shaved Brussels Sprout & Apple (g vc) - Side \$9 / Add Chicken \$7
Manchego, toasted almonds, lemon-honey dressing

ENTREE

Salmon - \$16 - **Choose an Option**
Norwegian salmon fillet served with Bear Fruit Farms microgreens:
1) Garlic butter, lemon and fresh dill (g) ~ 2) Blackened (g) ~ 3) Panko-dijon crusted
Herb-Crusted Lamb Chops - \$39
Rosemary demi-glaze, truffle-parmesan mashed potato, broccoli
Creamy Dijon Chicken - \$20
2 Chicken Breasts in cream, white wine, Dijon mustard and lemon sauce served with Basmati rice
Beer Battered Fish & Chips - 1 Piece \$12 / 2 Pieces \$17
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 \$4
Filet Mignon 6oz (g) - \$32 / Add Sautéed Mushrooms \$4
Certified Angus Beef steaks. Mushrooms sautéed with soy sauce, rice vinegar, garlic & olive oil.
Waygu NY Strip 12oz (g) - \$47 / Add Sautéed Mushrooms \$4
550 Wagyu NY Strip. Mushrooms sauteed with soy sauce, rice wine vinegar, garlic & olive oil
Apple Cider Pork Chop - \$20
Sliced Apples, thyme, chicken stock, cream, garlic, port
Mushroom Risotto (g vc) - \$17 / Add Scallops (g) for \$11
Arborio rice, shiitake and baby bella mushrooms, cream, parmesan cheese, white truffle oil

SIDES

Loaded Baked Potato (g vc) - \$5 <i>Cheddar Cheese, Sour Cream, Bacon & Butter</i>	Mushroom Risotto (g vc) - \$7
Roasted Zucchini (g vc) - \$7 <i>Herbs, garlic, finished with lemon, feta and parsley</i>	Brussels Sprouts w/ Pancetta (g vc) - \$7 <i>Balsamic reduction, shaved parmesan</i>
Roasted Carrots (g v) - \$7 <i>Roasted with honey</i>	Truffle-Parmesan Mashed Potatoes (g vc) - \$7 <i>Creamy Yukon golds, white truffle essence</i>

DESSERT

Dessert Sampler - Offerings Change Daily - \$7
Cheesecake of the Month - Pumpkin Praline Cheesecake - \$7
Cookie Assortment - \$7 1/2 Dz. / \$11 1 Dz.

g - gluten free; v - vegan; vc - vegan with changes; gc - gluten free with changes
Dining room open Wednesday through Sunday, 4pm to 8pm. Reservations required.
Meal selections required in advance, excluding dessert & beverages