

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 (gc)** - \$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-glace, 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 Waygu NY Strip. Mushrooms sautéed 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*Cheddar Cheese, Sour Cream, Bacon & Butter***Roasted Zucchini (g vc)** - \$7*Herbs, garlic, finished with lemon, feta and parsley***Roasted Carrots (g v)** - \$7*Roasted with honey***Mushroom Risotto (g vc)** - \$7**Brussels Sprouts w/ Pancetta (g vc)** - \$7*Balsamic reduction, shaved parmesan***Truffle-Parmesan Mashed Potatoes (g vc)** - \$7*Creamy Yukon golds, white truffle essence***DESSERT****Dessert Sampler - Offerings Change Daily** - \$7**Cheesecake of the Month - Chocolate Truffle 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*