

Dinner Menu

~ Fall 2020 ~

Warm Olives & Walnuts *with grilled flat bread* **10**

Duck Wings, *maple marinated fried duck wings, lobster mayo, pickled radishes* **13**

Roasted Mushrooms, *black rice, labneh, pickled ginger, wakame, stout glaze* **13**

Greek Meatballs, *lemony Jerusalem artichoke gratin, roasted garlic tomato sauce*
16

Smoked Rainbow Trout, *roasted beets, everything spiced doughnut, celery root, brown butter* **14**

Kale Salad, *grilled squash, fried brussels sprouts, pumpkin seed butter, puffed wild rice, honey dressing* **14**

Meat & Cheese Board, *house-made charcuterie, cheeses, pickles, flatbreads* Small
16 Large **22**

Sweet Corn Gnocchi, *red pepper coulis, feta, cilantro* small **14** large **19**

Char-grilled Burger, *chips, thyme aioli, cheddar, pickled onion* **18**

Grilled Pork Loin, *red cabbage braised in xo sauce, crispy fried butternut squash cake, mustard jus* **26**

Grilled Top Sirloin, *fried sushi rice & buffalo mozzarella balls, grilled broccoli, black garlic aioli* **24**

Wild Shrimp & Fogo Island Calamari, *pad thai, spaetzle, peanuts, mint, pickled chillies* **\$26**

Fish Of The Day *ask server for details*