

# Dinner Menu

## ~ Winter 2020 ~

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

**Duck Corn Dog**, *dill pickles & jalapeno mustard* **14**

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

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

**Scallop Pierogis**, *apple & ginger butter, grilled endive, golden beets, sour cream & miso dressing* **15**

**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*