

Dinner Menu

~ Spring 2021 ~

Warm Olives & Walnuts *with grilled flat bread* 10

Fried Smoked Ham Hock Maki Roll, *split pea butter, herb dip* 13

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

Duck Sausage, *potato rosti, radicchio greens, leek vinaigrette* 14

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

Gnocchi, *mushroom Bolognese, bechamel, spinach & basil puree, mozzarella* small 14 large 19

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

BBQ Chinese Style Pork Belly, *Israeli couscous, mustard greens, jalapeno, snow peas, scallion, ginger sauce* \$24

Egg Noodles & Smoked Shrimp, *wild leek sauce, radishes, cucumber & herbs* \$21

Balsamic Glazed Beef Cheeks & Fogo Island Calamari, *Jerusalem artichokes, rapini, black garlic sauce & capers* \$26

Fish Of The Day *ask server for details*