

# Dinner Menu

~ Fall 2021 ~

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

**Kale Salad**, *fried brussels sprouts, grilled squash, puffed wild rice, smoked cheddar, pumpkin seed butter, maple vinaigrette* 14

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

**Pierogis**, *Jerusalem artichokes, goat cheese, poached cherries, yoghurt* 15

**Warm Beet Salad**, *fried halloumi cheese, plums, sunflower hummus, orange vinaigrette, sumac* 16

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

**Gnocchi**, *French onion sauce, gruyere, parmesan, bread crumbs* small 14 large 19

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

**Fried Duck Leg**, *sweet & sour butternut squash, grilled shishito peppers* 21

**Shrimp & Scallop Sausage**, *lentils cooked in brown butter sauce, cider glazed parsnips* 21

**BBQ Pork Tenderloin**, *green bean & corn succotash, fresh corn puree* 24

**Corn Beef Brisket**, *sour cabbage, potatoes, onion rings, mustard jus* 26

**Fish Of The Day** *ask server for details*