

# Dinner Menu

~ Winter 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* **14**

**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**

**Pulled Pork Croquettes & Calamari**, *vegetable fried barley, shitake puree, black garlic aioli* **24**

**Grilled Top Sirloin & Beef Cheeks**, *sour cabbage, potatoes, onion rings, mustard jus* **26**

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