

# Dinner Menu

~ Spring 2022 ~

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

**Mixed Greens Salad**, *grilled broccolini, fried tofu, almonds, nori vinaigrette, truffle honey* **14**

**Roasted Mushrooms**, *black rice, labneh, pickled ginger, wakame, stout glaze* **14**

**Miso Marinated Chicken**, *ginger spaetzle noodles, bok choy, sesame chicken velouté* **15**

**Grilled Asparagus**, *quinoa tabbouleh, fried halloumi, pickled quail eggs, canola hollandaise* **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**

**Smoked Pork Shoulder**, *grilled green bean & lentil bread salad, rosemary salsa verde, mustard sauce* **19**

**Shrimp & Scallop Sausage**, *cornmeal crepe, sweet potato salsa, avocado cream, slaw* **22**

**Seared Duck Breast**, *grilled calamari, red pepper & chard, lobster sauce & fried rice* **24**

**Grilled Top Sirloin**, *black pepper jam, potato & mushroom cake, roasted leeks, horse radish aioli* **26**

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