

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, *wild leek velouté, spring vegetables, greens, parmesan* 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**

Crispy Pea Crepe, *tempura scallops, snow peas, nuoc cham aioli* **24**

Seared Duck Breast, *shrimp, 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*