

# Dinner Menu

~ Fall 2022 ~

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

**Kale & Frisee Salad**, *brown rice croutons, fried broccoli, cheddar, seeds, maple dressing* **14**

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

**Lamb Perogies**, *shaved fennel, whipped feta, fried zucchini, pepper jam* **15**

**Israeli Couscous**, *shrimp, cheese, grilled corn. Horseradish ketchup* **15**

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

**Gnocchi**, *roasted tomato sauce, buffalo mozzarella, toasted bread crumbs, basil* 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, cabbage, nuoc cham aioli* **24**

**Jerk Spiced Duck Breast**, *marinated peppers, corn fritters, peach chutney* **24**

**Grilled Top Sirloin**, *celery root puree, garlic scapes, smoked carrots, candied garlic jus* **26**

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