

Dinner Menu

~ winter 2023 ~

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**

Egg Noodles, *cumin lamb sauce, black garlic, sesame, shitake mushrooms* **15**

Cauliflower Gratin, *smoked rainbow trout, mustard seeds, greens, dill & lemon dressing* **16**

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

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

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

Grilled Pork Loin & Cheek, *parsnip spaetzle, ginger red cabbage, apple butter sauce* **22**

Seared Scallops & Crab Dumplings, *scallion ginger sauce, grilled cabbage* **24**

Greek Sausage Stuffed Chicken Breast, *prosciutto, lemony sunchoke, grilled greens, feta & olive caramel* **26**

Grilled Beef Short Rib, *stir-fried barley & oyster mushrooms, bok choy, chilli sauce* **27**

Fish Of The Day *ask server for details*