

Dinner Menu

~ Fall 2023 ~

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

Kale & Frisee Salad, *fried brussels sprouts, pickled apple & squash, smoked gouda, maple dressing* **15**

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

Grilled Wild Shrimp, *green beans, pepper relish, corn fritters, bacon, rosemary vinaigrette* **16**

Beet Salad, *radicchio, cinnamon ricotta, fried green tomatoes, pumpkin seed brittle, lime dressing, jalapeno & achiote* **16**

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

Gnocchi, *smoked carrot bolognaise, oven dried tomatoes, fior di latte* small **14** large **19**

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

Balsamic Glazed Pork Shoulder, *grilled fingerling potato & eggplant salad, sweet & sour tomato sauce* **22**

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

Fried Jerk Spiced Chicken Thighs, *rice & peas, grilled cabbage slaw & Jamaican curry sauce* **26**

Grilled Top Sirloin, *cheddar & celeriac puree, glazed carrots, red wine sauce, onion rings* **27**

Fish Of The Day *ask server for details*