

Starters & Sharables

BREAD PLATE – 6

focaccia served with olive oil & balsamic

SOUP OF THE DAY – 6

ask your server for today's selection

STARTER KALE CAESAR SALAD – 7

kale & romaine, creamy roasted garlic dressing, parmesan, croutons

ONION & GOAT CHEESE DIP – 18

[V] caramelized onions mixed with a creamy goat cheese and served with flat bread

BREADED CHICKEN WINGS (1 LB) – 16

maple chili, buffalo, salt & pepper or BBQ

STARTER MIXED GREEN SALAD – 7 [V]

crisp mixed lettuce, tomato, cucumber, red onion, herb vinaigrette

STARTER BEET SALAD – 9

[GF] roasted beets, apples, feta, pumpkin seeds shallot vinaigrette, bacon, mixed greens

BEET FRITTERS – 16

[V] six beet fritters on orange fennel slaw, toasted hemp seeds, balsamic glaze

CALAMARI – 18

served on arugula with red onions & tzatziki

Mains

SMASH BURGER – 19

2 smashed patties with American cheese, red onions, lettuce, tomato, pickles, and mayo

ASIAN NOODLE BOWL – 22

[V] black bean garlic peanut sauce, broccolini, onions, mushrooms, pickled onions, wonton crisps, sesame seeds, chow mien noodles

ROASTED BUTTERNUT SQUASH – 22

[Vegan] maple glazed and stuffed with warm kale and quinoa salad, ginger vinaigrette, black currants and cashew crumble

PAN SEARED SALMON – 30

[GF] pan seared salmon, lemon dill hollandaise, warm quinoa salad, seasonal vegetables

STUFFED CHICKEN BREAST – 28

red pepper, arugula, goat cheese, tarragon cream sauce, with carrot puree, baby potatoes

HOT FRIED CHICKEN SANDWICH – 19

Nashville style fried chicken, pickles, shredded lettuce and mayo

MUSHROOM RAVIOLI – 22

[V] ravioli stuffed with crimini mushrooms served with a sage cream sauce and sweet potato

PICKEREL FISH & CHIPS – 27

two tempura batter-fried pickerel, tartar sauce, coleslaw

BONELESS BEEF SHORT RIBS – 33

[GF] brown butter mashed potatoes, crispy onions, broccolini and sweet kale chimichurri

BRAISED LAMB SHANK – 33

[GF] brown butter mashed potatoes, seasonal vegetables, toasted mustard seeds, port jus, mint jelly