

Starters & Sharables

BREAD PLATE – 6

focaccia served with olive oil & balsamic

QUINOA SALAD – 10

[V] Cucumbers, red onions, tomatoes, feta, crispy chickpeas, herb vinaigrette, greens

SOUP OF THE DAY – 7

ask your server for todays selection

ONION & GOAT CHEESE DIP (V) – 19

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

BREADED CHICKEN WINGS (1 LB) – 19

maple chili, buffalo, salt & pepper or BBQ

BEET FRITTERS (V) – 18

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

CAESAR SALAD – 10

[V] & romaine, roast garlic dressing, croutons

BEET SALAD – 10

[V] roasted beets, apples, feta, candied pumpkin seeds, red onions, herb vinaigrette, greens

* add chicken breast to salads - 8

BAKED BRIE (V) – 19

with apple chutney, fresh fruit, crostini

DUCK SPRING ROLLS – 18

served with peanut sauce, on mixed greens

FRIED BRUSSEL SPROUTS (Vegan) – 19

with mustard aioli, pickled onions, and dill

CALAMARI – 19

served on greens with red onions & tzatziki

Mains

CHORIZO GNOCCHI – 29

chorizo bolognese, butter sautéed gnocchi, parmesan, chives, and served with focaccia

MUSHROOM RAVIOLI (V) – 29

ravioli stuffed with crimini mushrooms, sautéed onions, parmesan cheese, maple cream sauce, with focaccia

PAN SEARED SALMON – 34

pan seared salmon, lemon dill hollandaise, warm quinoa salad, and seasonal vegetables

BONELESS BEEF SHORT RIBS – 39

brown butter mashed potatoes, crispy noodles, seasonal vegetables and chimichurri

PAN SEARED PICKEREL – 34

served with roasted garlic chimichurri, lemon, warm quinoa salad, and seasonal vegetables

HALF CHICKEN – 36

with tarragon cream sauce, seasonal vegetables, and browned butter mashed potatoes

ROASTED BUTTERNUT SQUASH – 29

[Vegan+GF] maple glazed and stuffed with warm kale and quinoa salad, pickled onions, dried cranberries, balsamic reduction

MEATLOAF – 34

house made meatloaf, brown butter mashed potatoes, seasonal vegetables, mushroom gravy