

APPS

Salmon Gravlax - \$18

Served on roggebrood (friesen rye bread), butter

Scampi - \$20

Shrimp sauteed in garlic butter, white wine, fresh herbs, served with warm baguette

Thai Curry Mussels - \$24

Served in warm coconut thai curry sauce with warm baguette

Calamari - \$20

Served with fried chili & arrabiata, lemon aioli

Pork Belly - \$18

Crispy fried pork belly, orange marmellata, served with arugula, poached pear, pomegranate salad

Baked Brie - \$22

Oven-baked brie served with warm crostini, blackberry compote, honey & thyme

Charcuterie - \$35

Cured meats, local cheeses, warm bread, an assortment of crackers, house-made chutneys

SOUPS & SALADS

Seasonal Burrata- \$28

Butternut squash, with burrata, pomegranate arils & pistachios, basil, balsamic glaze

Soup of the Day - \$12

Please ask your server

French Onion - \$15

Caramelized onion & red wine broth, house-made crusty loaf with fontina & handeck cheese blend

Warm Harvest Salad - \$26

Kale, butternut squash, pumpkin seed, sweet potato, pickled pearl onion, dried cranberries, candied pecan, with honey shallot dressing

Caesar Salad - \$22

House made caesar dressing, croutons, shaved parmesan & mennonite bacon

MAINS

Salmon - \$40 *pair with Buehler Chardonnay*

Grilled skin-on salmon with seasonal vegetables, fingerling potatoes, beurre blanc

Coq au Vin - \$38 *pair with McManis Petite Sirah*

Chicken leg braised in a red wine sauce, with mennonite bacon & vegetables, served with warm house-made bread

Smoked Duck Confit - \$42 *pair with Benton Lane Pinot Noir*

Duck leg served with fingerling potatoes, seasonal vegetables, butternut squash puree & blackberry compote

Carbonara - \$32 *pair with Altos Rioja*

Classic italian carbonara spaghetti, mennonite bacon, egg yolk & parmesan

Veal Parmesan - \$36 *pair with Lyeth Cabernet*

Veal cutlet lightly breaded & fried, baked with mozzarella & parmesan cheese, served with spaghetti with tomato sauce

Tenderloin - \$62 *pair with Lyeth Cabernet*

6oz AAA, served with aligot, seasonal vegetables & red wine au jus

Smoked Short Rib - \$45 *pair with Benton Lane Pinot Noir*

10 oz short rib smoked then braised served with aligot, seasonal vegetables, red wine au jus, garnished with crispy sweet potato straws, broccoli puree

Burger - \$30 *pair with Lyeth Cabernet*

Chuck & brisket burger, with bacon jam, gunn's hill handeck, lettuce, tomato, onion, served with fries on a brioche bun

PIZZAS

Margherita - \$26

Tomato sauce, basil, mozzarella

Prosciutto & Pear - \$28

Extra virgin olive oil, caramelized onion, goat cheese, pear, prosciutto

Fontina - \$28

Bechamel, balsamic, onion, mushroom