

FIRST COURSE SHARE PLATES

fried green tomatoes

green goddess remoulade - 13

brussels sprouts

parmesan & balsamic - 13
add bacon +3

butter bean dip

roasted garlic, butter beans
parmesan, pita - 16

french onion soup

sourdough crouton aged gouda - 11

crab rangoon mac

blue lump crab meat, four cheese
crispy wontons - 19

crispy duck breast

huckleberry demi, melted leek - 17

roast bone marrow

seasonal relish, grilled bread - 15

tuscan prawns

sauteed, tomato cashew pesto - 18

capellini & clams

herbed wine sauce, angle hair- 19

SANDWICHES

with french fries or house salad

signature french dip

pile of smoked angus beef
melted gruyere, french onions
horseradish, beef bone jus - 19½

dry aged cheeseburger

half pound sixty day dry aged leaf
lettuce, house pickles tomato, house
spread and melted cheddar - 19
{add applewood smoked bacon +3}

burrata chicken

grilled breast, tomato aioli, grilled
onion, burrata cheese, pesto - 21

SMORGASBOARD

LARGE

CHEFS PLATTER

OF

ARTISAN CHEESE CURED MEATS & PRESERVES

chef's selection of three meats
and three cheeses served with
house fixin's and grilled bread

-32-

brie de meaux | triple cream | FR
prairie breeze | 9mo. cheddar | IA
seasonal chef's choice | INT

prosciutto di san danielle | IT
soppressata | molinari | CA
house made charcuterie

MAIN SALADS

add: pulled chicken +6 | warm bacon +3
seared scottish salmon filet +11 | prawns +11

proper cobb salad

avocado, hard egg, blue cheese
applewood bacon, tomato cucumber
onion, carrots, milestone goddess - 18

beets & blue

roast beets, blueberries
shafts blue cheese, red onion
walnut, creamy blue cheese - 18

spinach citrus

goat cheese, shaved fennel, mandarins
onion, almonds, miso vinaigrette . 16 (gf)

VEGETARIAN OFFERINGS

OPTIONAL PROTEIN ADDITIONS

(ADD | GRILLED STEAK + 14 | SEARED CHICKEN +7 | SALMON +10 | PRAWNS +11)

GLUTEN FREE FALL GNOCCHI

IN HOUSE - HAND MADE GLUTEN FREE GNOCCHI
POMODORO SAUCE - 26 (V, GF)

CHEF'S - CURRY

CRISP VEGETABLE CROQUETTES, CAULIFLOWER, POTATO
SPINACH AND TOMATO, PANEER CHEESE, FLATBREAD - 22 (V, GF)

CLASSIC FENNEL VICHY

BRAISED FENNEL, PARSNIP PUREE, CRISPY LEEKS
FENNEL CHILI OIL - 21 (V, GF)

DINNER OFFERINGS

ORGANIC FRIED CHICKEN

DUCK FAT CHICKEN CONFIT
SMASHED POTATOES, GREEN BEANS, HERB GRAVY - 27

GNOCCHI BOLOGNAISE

IN HOUSE - HAND MADE GLUTEN FREE GNOCCHI
SLOW COOKED BEEF BOLOGNESE, BURRATA CHEESE - 31

LOCH DUART SALMON

SEARED SCOTTISH SALMON, MELTED SPINACH, CAULIFLOWER
SUN DRIED TOMATO CASHEW CREAM - 28

DIVER SCALLOP

PAN SEARED, PARSNIP PUREE, HONEY GLAZED CARROTS
CHIMICHURRI BEURRE BLANC - 39

BONE IN PORK CHOP

BRINED, GRILLED, BAKED APPLE, HEIRLOOM MUSTARD BEANS
CRISP CONFIT FINGERLING POTATOES, BOURBON GLAZE - 31

RIB EYE FILET ROQUEFORT

FINGERLING POTATOES, ROASTED CARROT
BONANZA DEMI GLACE
ROQUEFORT CHEESE - 47