



Sample Menu taken from July 2, 2022
seasonal menu varies a little week to week

appetizers...

3-cheese baked onion soup 8

garlic croutons | Swiss | Gruyere | parmesan

eggplant fritters 9 ^{veg}

thin breaded eggplant topped with sundried tomato pesto |
roasted bell peppers | fresh goat cheese | 3 savory sauces

fried breaded cheese ravioli 9 ^{veg}

garlic marinara | red bell pepper cream | basil oil | shredded
parmesan | pinenuts

beets 'n goat cheese 12 ^{veg gf}

red & golden honey pickled beets | fresh greens | goat cheese |
orange | fennel | red onion | walnut | fig balsamic drizzle

fried Brussels sprouts 11 ^{gf}

caramelized Brussels | lemon-caper sauce | walnuts | pancetta

grilled venison sausage 14

9-veg caponata | basil oil | garden sorrel

seafood chowder 9.50

bay scallops & shrimp | celery, carrots onions & potatoes |
tarragon cream

castle calamari 14 ^{lightly breaded, fried}

cherry pepper | orange ginger garlic sauce | cilantro

baked brie 13 ^{veg}

in puff pastry | cardamom scented fig and date stuffing |
fig vincotto | mango vinaigrette

Caprese Salad 12 ^{veg gf}

vine ripe tomato | basil oil | fresh buffalo mozzarella | smoked sea
salt | balsamic | spring greens | kalamata | black pepper

cheese croquette 9 ^{lightly breaded and fried veg}

lightly bread smoked gouda with walnuts, parsley, paprika |
roasted bell pepper coulis | peppadew peppers

age-dashi tofu 9 ^{vegan gf}

sesame coated fried tofu | wasabi | pickled ginger | hoisin

cheese plate 15 ^{veg}

Danish Blue + hot pepper jam

Wensleydale with cranberries

+ candied orange & anisette apricots

Pickwick English Cheddar with caramelized onion

+ pickled ramps, red onion marmalade

dinners

Texas white shrimp & sea scallops 36

Texas shrimp | diver sea scallops | zucchini | tomato | spinach |
Chardonnay garlic butter | mafalde pasta

blackened Faroe Island salmon 37 ^{gf}

spiced rice pilaf | red+black grape salsa | red bell pepper aioli

gulf shrimp 38

sautéed shrimp | smoked salmon-shallot cream | spinach |
bucatini pasta | scallions

walnut crusted pork loin 26

apple cranberry compote | cider cream | candied walnuts |
sweet potato swoosh

Andouille sausage stuffed pork tenderloin 33

roasted carrots | seared mushrooms |
bacon brandy cream

Jones Family Farm half chicken 26

balsamic scented strawberries & caramelized onion | brie |
scallions | toasted almonds | wild rice cake

spring pasta 28 ^{veg}

spinach & garlic ravioli | roast cauliflower |
caramelized onions | Brussels sprouts | bell peppers |
sweet pea tips | sweet pea cream sauce

from the wood grill

bacon wrapped choice filet mignon 39.⁵⁰

sundried tomato-parmesan polenta cake |
tomato beef demi-glace | roasted plum tomatoes |
asparagus & blistered shishito pepper | pink salt

grilled duck breast 37 ^{gf}

Lundberg wild rice + quinoa with grilled vegetables | cranberry
mostarda | raspberry horseradish mustard sauce | orange dust

bone-out rack of lamb 39.⁵⁰ ^{gf}

minted cherry rhubarb compote | spiced pistachio dukkha |
buttered parsley baby potatoes | frico

Saranac Angus strip steak 36

Saranac pale ale mustard cream sauce | fire blackened green
beans | caramelized onion | bell pepper confetti

SIDES

garlic whipped potatoes 4. ^{gf}

horseradish whipped potatoes 4. ^{gf}

caramelized onion whipped potato 4.25 ^{gf}

fire blackened green beans | lime garlic aioli 6.50 ^{gf}

Our 'country' water has a high-mineral content

Spring Water 75¢ per bottle

Saratoga Sparkling - liter \$5

San Pellegrino Sparkling, Italy 500ml \$2.75 | 1 liter \$5

^{gf} : dish is gluten free ^{gf} gluten free bread is available on request. \$1.50
^{gf} gluten free pastas can be substituted for regular pasta