Starters

Charcuterie and Cheese Board choose three- \$15 choose five- \$20 whole board- \$32

served with cornichons, house pickled vegetables, stone ground mustard, grilled sourdough
Maple Leaf Farms Duck Rillette
Hook's Five-Year Cheddar
SarVecchio Parmesan
Nueske's Landjaeger
Marieke's Foenegreek Gouda
Miesfeld's Summer Sausage
Emmi-Roth Buttermilk Blue



Jones Dairy Farm cherrywood smoked bacon, forest mushroom ragout, phyllo cup

Jumbo Shrimp Cocktail \$16

garden vegetable relish, charred lemon, celery seed cocktail sauce

Welsh Rarebit \$14

Irish Cheddar and ale sauce, toasted baguette, rosemary peppercorn bacon

Soups

Potato Leek
cream sherry, chive oil
\$6 cup \$8 bowl

Chef's Soup of the Day \$6 cup \$8 bowl

Salads

Wedge \$10

baby iceberg, roasted tomatoes, rosemary peppercorn bacon, pearl onion, buttermilk ranch dressing

F/I/T **Power Salad \$10**

mixed greens, shredded kale, quinoa, chickpeas, heirloom tomatoes, carrots, sunflower seeds, avocado yogurt dressing

Baby Spinach and Arugula Salad \$10

pickled red onion, shaved Parmesan, candied pecans, dried cranberries, balsamic vinaigrette

Entrées

select two sides to accompany your entrée

7 oz. Beef Tenderloin \$40

Port wine demi-glace

12 oz. Rib Eye \$56

whole grain mustard cream

F/I/T Seared Sea Scallops \$38

lemon beurre blanc

Maple Balsamic-Glazed Prime Pork Chop \$34

charred red onion soubise



Roast Garlic-Crusted Strauss Lamb Rack \$51

lamb jus

Arctic Salmon \$30

romesco sauce

Wildflower Honey-Basted Duck Breast \$34

orange thyme reduction

Sides

sour cream and chive whipped potatoes melted leek potato gratin toasted barley and mushroom risotto sea salt roasted asparagus wilted swiss chard and kale lemon and herb grilled cauliflower

Additions

seared scallops (2) \$18 jumbo shrimp (3) \$14

Signature item F/I/T items created lower in calories, sodium and added sugar There is a risk of food borne illness when eating foods of animal origin raw or uncooked