

STARTERS

Vegetarian and vegan diners are important to us. Discuss with your server if you have dietary needs.

Chef Bites Small bites inspired daily by our chefs [8]

Buttermilk Fried Onion Rings* Served with remoulade [10]

Charcuterie Board Cheshire Farms salami & aged cheeses. Served with house pickles, chutney, chicken liver mousse & country pate [15]

SOUP | SALAD

Tomato Bisque* Classic preparation. Madeira cream [7^{bowl} / 5^{cup}]

Seasonal Soup* Creatively inspired by our chef. [7^{bowl} / 5^{cup}]

Roasted Squash Salad* Fall spiced roasted squash, pear chutney, toasted pumpkin seeds & Parmesan [9^{full} / 5.5^{half}]

Chicken Cobb* Lightly dressed balsamic greens layered with grilled chicken, avocado, aged cheddar, corn & roasted pepper [16^{full} / 10^{half}]

Winter Brussel Salad* Shaved Brussel sprouts lightly sautéed in brown butter, spicy salami, toasted sourdough with a poached egg [14^{full} / 9^{half}]

ENTREES

Quiche and Greens* Deep-dish style. Layered with chef's selection of veggies & cheeses in a flaky pastry. Served with a seasonal greens [14]

Grilled Cheese* House focaccia layered with Colby jack, garlic brie & pear compote. Served with tomato bisque [15]

Butternut Squash Ravioli* Filled with butternut squash, Mascarpone & Parmesan. Served with wilted greens & fried garden basil. Sage cream [16]

Half Pound Steak Burger Char grilled to medium. Presented with Munster, candied bacon, crispy onion ring, house made pickles & truffle fries [15]

Grilled Salmon Apple sage polenta & brown butter Brussel sprouts. Red wine poached golden raisins | A staff favorite! [18]

Classic Beef Stew Slow braised sirloin, potatoes, carrots, onion & fresh fennel. Served with house made sourdough bread [16]

Daily Chicken Daily inspiration from our chefs featuring seasonal vegetables | Please ask your server for details [15]

Steak Frites Char-grilled sirloin steak. Presented with horseradish butter & truffle fries [16]^{5oz} / 20^{8oz}]

*Vegetarian friendly or easily converted to a vegetarian item.

In consideration of our guests, we request that you refrain from using your cell phone in the dining room.

Chef Jason Flores | Proprietors James & Brooke Shrader

DAILY