

DISH + DRINKS

LUNCH

SOUP, SALAD, STARTER

SOUP butternut squash, roasted pumpkin seeds, pumpkin seed oil	\$10
CAESAR SALAD romaine hearts, croutons, parmesan, white anchovies, Caesar dressing	\$8
FRISÉE SALAD poached eggs, applewood bacon, mushrooms, mustard vinaigrette	\$10
MESCLUN SALAD cherry tomatoes, roasted butternut squash, cranberries, candied walnuts, goat cheese, balsamic vinaigrette	\$9
CALAMARI crispy fried with marinara sauce	\$10
CRAB CAKE lump crab cakes with mixed greens and tartar sauce	\$14
FRIED GREEN TOMATOES bacon, crème fresh, arugula	\$10
MAC & CHEESE shell pasta baked with parmesan and yellow cheddar cheeses and sprinkled with or without bacon	\$10
MUSSELS shallots, white wine, tomatoes, garlic	\$13
SPRING ROLLS duck confit, sweet chili sauce, mesclun	\$12
TARTARE ahi tuna, avocado, mesclun, potato chips, salmon roe	\$14
WINGS jumbo wings, deep fried and coated in buffalo sauce and served with ranch dressing	\$10

CHEESE BOARDS

FALL BOARD Soft, mild and creamy German cheese, cave aged blue cheese and a soft camembert style Amish cheese, accompanied by toasted raisin & walnut baguettes, handcrafted apple butter, grapes and lightly sprinkled with honey roasted walnuts Pair with Poire Authentique (French Pear Cider)	\$14 \$10/\$40
TRADITIONAL BOARD provolone, cheddar, and blue cheese accompanied with grapes and lightly sprinkled with honey roasted walnuts	\$14

SANDWICHES & SALADS

AHI TUNA NICOISE pan seared, haricot verts, hardboiled egg, tomato, capers, olives, red onion, potatoes, black olive vinaigrette	\$16
AUTUMN HARVEST WRAP sundried tomato tortilla, portabella mushroom, eggplant, grilled squash, zucchini, red peppers, goat cheese - with crispy chicken	\$12 \$15
BURGER L.T.O., cheddar, mayonnaise, frites	\$14
CHICKEN roasted tomato, lettuce, bacon, cheddar, herb mayo on ciabatta	\$14
COBB SALAD grilled chicken, bacon, avocado, hardboiled egg, tomato, blue cheese, mozzarella cheese, over romaine and spinach with mustard vinaigrette	\$15
CRAB CAKE L.T.O., coleslaw, tartar sauce, frites	\$15

ENTRÉES

FISH & CHIPS fresh coleslaw, tartar sauce malt vinegar	\$15
GRILLED SALMON beluga lentils, applewood bacon, with a beurre rouge sauce	\$18
STEAK grilled 8 oz flat iron steak, frites, mixed greens, red wine sauce	\$18
IDAHO TROUT haricot verts, almonds meunière	\$16
STEAMED MAINE MUSSELS & FRITES shallots, tomatoes, garlic, white wine, garlic frites	\$16
PASTA hand crafted fettucine with tomatoes, garlic, basil, white wine and parmesan cheese - with chicken - with sausage - with shrimp	\$13 \$17 \$18 \$19
BROWNIE SUNDAE warm brownie chunks with your choice of ice cream	\$8
CHOCOLATE SOUFFLÉ vanilla ice cream and chocolate sauce	\$8
GALA APPLE BEIGNET with salted caramel w/pralines & Virginia maple syrup	\$8
PISTACHIO CRÈME BRÛLÉE with powdered sugar	\$8
POACHED PEAR with vanilla ice cream	\$8
TRIO SORBET lemon, mango, and raspberry	\$8

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.