

DINNER MENU

APPETIZERS

- Split pea and house smoked ham soup 7
- Steamed East Coast Mussels** | white wine | garlic
| tomato broth | crusty bread 16
- Chicken wings** | cherry bbq sauce | sweet mustard
blue cheese dip 14
- Arugula Greens** with candied pecan | crumbled blue cheese
| pear | dried fig | maple balsamic dressing sml9/lrg13
- Mix Greens** | local apple, dried cranberries | dried blueberries
toasted almond, and apple cider vinaigrette sml9/lrg13
- Charcuterie Board** | gourmet cheese | cured meat
| pickled eggs | olives | house made compote | french baguette 18
- Spinach and Artichoke White Bean Dip** | fresh tortilla chips 10
- Bruschetta** | grilled baguette | pesto base | roma tomato
| red onion | olive oil | parmesan 13

DINNER ENTRÉES

- Wild Boar Bacon Tagliatelle** | butternut squash cream
| leek | garlic | arugula 25
- Potato Gnocchi** | shrimp | scallops | mussels | fish
| white wine | garlic | rosé sauce 30
- 10 oz AAA Grilled Ribeye Steak** | frites | demi glace 35
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- Eggplant Parmesan** | fresh basil | tomato sauce
| local frauxmagerie cheese 24
- Chicken Supreme** | french lentil | mascarpone
| wild & long grain rice | sautéed Meaford mushrooms 28
- These items feature our local and seasonal vegetable***
- Braised Lamb Shank** | green peppercorn | rosemary demi 32
- Rainbow Trout** | pistachio crust | citrus butter sauce
| grilled lemon 28
- Char Grilled 6 oz AAA Beef Tenderloin** | cab franc demi
| crispy onion 38
- Roast Portobello Mushroom** | beluga lentil stuffing
| thyme and chive ricotta | toasted cashews 22

These items feature our local and seasonal vegetable and daily starch. Ask your server!

