

## FIRST COURSE

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### **Cheese & Charcuterie 39**

Chef's Selection of Local Cheeses & Charcuterie Meat, Grainy Mustard, Pickles, Preserves, Fresh Bread

### **Cheese & Fruit Board 33**

Chef's Selection of Local Cheeses, Nuts, Fresh & Dried Fruits, Grainy Mustard, Pickles, Preserves, Fresh Bread

### **Shrimp Scampi 22**

Black Tiger Shrimp, Garlic Butter, Lemon, Gruyere, Herbs, Fresh Bread

### **Teriyaki Tenderloin Tips 23**

Teriyaki Glazed Beef Tenderloin Tips, Sesame, Crispy Wontons

### **Mushrooms on Toast 13**

Sautéed Cremini's, Shimeji's & Shitake Mushrooms, Chef's Bread, Sunny Egg

### **House Salad 8 | 15**

Tomatoes, Cucumbers, Pickled Red Onions, Winter Greens, Garden Vinaigrette

### **Classic Caesar Salad 9 | 17**

Romaine Lettuce, Bacon Lardons, Garlic Croutons, Parmigiano-Reggiano, Caesar Dressing, Lemon Wedge

### **Maple Roasted Beet Salad 8 | 15**

Roasted Beets, Pickled Beets, Goats Cheese, Spiced Pepitas, Greens, Maple Dijon Dressing

## MAIN COURSE

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### **Mushroom Risotto 23**

Grilled Portabello's, Shimejis, Marinated Cremini's, Porcini Powder, Herbs, Fresh Parmesan

### **Beef Tenderloin 46**

8oz AAA Beef Tenderloin, Celeriac Purée, Pont Neuf Potatoes, Winter Vegetables, Red Wine Jus

### **Pork Tenderloin 27**

Bacon Wrapped Pork Tenderloin, Sweet Potato, Winter Vegetables, Appe Jus

### **Chicken Pasta Carbonara 31**

Herb Brined Chicken Supreme, Bacon, Egg, Cream, Parmigiano-Reggiano, Linguine

### **Market Fish MP**

Chef's Seasonally Inspired Fish Features

## ADD - ONS

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**Sautéed Mushrooms & Onions 5**

**Grilled Chicken 7**

**Steak Bites 13**

**Shrimp 13**

