

FIRST COURSE

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

Mushroom Risotto 29

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 31

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

Chicken Pasta Carbonara 33

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

Market Fish MP

Chef's Seasonally Inspired Fish Features

ADD - ONS

Sautéed Mushrooms & Onions 5

Grilled Chicken 7

Steak Bites 13

Shrimp 13

