

APPETIZERS

- Pan Seared Crab Cake -
Apple-cabbage slaw, sriracha aioli, fresh herbs - 16
- Confit Duck Drummettes -
Gently tossed with truffle-buffalo sauce, served with our house bleu cheese dressing, chives - 15
- Grilled Halloumi Flatbread -
Melted sheep and cows milk cheese, black garlic puree, hot honey, fresh arugula -17
- Cornflake Crusted Fried Green Tomatoes -
Jumbo poached shrimp, pickled red onion, chipotle aioli - 15
- PEI Mussels -
Green curry, coconut milk-pineapple broth-grilled bread - 17
- Mushroom Forrester -
Portobello mushrooms, roasted tomato, dijon, shaved parmesan, white truffle oil, grilled baguette - 14

SALADS

- Fall Harvest Salad -
Orange-herb roasted butternut squash, dried cranberries, shallot, blue cheese crumble, candied walnuts, arugula, maple vinaigrette - 14
- Simple Greens -
Mixed greens, radish, cucumbers, shaved carrot, shallot, grape tomatoes, champagne vinaigrette - 11
- Kale Caesar -
Tom leafy greens, house made creamy dressing, parmesan crisp, pickled red onion, shaved parmesan, herb-garlic croutons -12

Add to salad -

Salmon 8, Chicken 7, Filet Tips 12



SOUPS

- French Onion -
Caramelized Spanish red onion, shallots, garlic, chives, sherry, beef broth, herb-garlic croutons, Swiss, truffle oil - 12
- Butternut Squash - -
Puree of slow roasted squash, onion, nutmeg, local maple syrup, fried sage, pepitas -11
- Lobster Bisque -
Slow simmered, rich flavors of sherry and tomato, fresh lobster meat, white truffle oil - 18

ENTRÉES

- *14 Oz Grilled NY Strip -
Pomme frites, petite demi salad, pickled red onion, chimichurri butter, smoked sea salt -47
- Red Wine Braised Short Ribs -
Creamed spinach croquette, herb roasted baby carrots, French bordelaise sauce, crispy shallots - 28
- *Pan Roasted Duck Breast -
Black forbidden rice-mushroom risotto, wilted baby spinach, white wine beurre blanc, balsamic reduction -35
- Grilled Pork Chop -
Roasted fingerling potatoes, garlic-dijon wilted kale, Japanese plum wine reduction, smoked sea salt - 31
- Pan Seared Scottish Salmon -
Creamy dill couscous, smokehouse maple carrots, orange beurre blanc -30
- Crispy Skinned Statler Chicken -
Pan roasted new potatoes, sautéed green beans, apricot glaze -29
- Rosemary Marinated ½ Rack of Lamb -
Ricotta-polenta, haricot verts, black garlic gremolata, eggplant vinaigrette -43
- Stuffed Delicata Squash -
Caramelized onion-brown butter-farro, dried cherries, sage, manchego cheese, arugula, ricotta cranberry purée, pomegranate molasses -26
- Lobster Mac and Cheese -
Cavatappi pasta, cheddar and swiss cheese, fresh lobster meat, sherry-mornay sauce, Ritz cracker crumbs, white truffle oil -30

SIDES

- Grilled Bread Basket & Butter -5
- Cornbread - Butter & Honey -10

Exec Chef & Owner Julie Cutting Instagram @julie7612 ~ *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness