

Gluten Free Dinner

served 5:00pm-close

Starters to Share

Butcher’s Block- assorted locally and house cured meats, terrines or pates, mustards, pickles- 12

Gardener’s Patch- local crudité, assorted seasonal spreads, house pickles- 13

Sweet & Salty Charcuterie- paired seasonal fruits, chutneys, sugar cured meats, spiced nuts-13

Small Plates

Scallops in the Flowerbed- seared scallop, edible flowers, candied hazelnuts, saffron foam- 10*

Hunter’s Campfire- confit leg of local duck, braised leg of local hare, local mushrooms, oak smoke-14

Cherry Lamb Lollipops- cherry mustard crusted rack of local lamb, spiced pistachios, tzatziki- 9*

Soup and Salads

Salmon, Asparagus and Prosciutto- seared salmon, marinated asparagus, house greens, lemon balsamic vinaigrette, prosciutto americano, shaved parmesan- 17 w/o salmon- 11*

Berry Chocolate Salad with Free Range Chicken- local free range chicken breast, aronia berries, blueberries, pomegranate seeds, shaved dark chocolate, spinach, vanilla vinaigrette- 18 w/o chicken-12

House Salad- house greens, seasonal vegetables, parmesan crisp- 7/4

- Choice of dressings: ranch, blue cheese, lemon balsamic vinaigrette, vanilla vinaigrette
- Add free-range chicken breast, salmon filet, grilled shrimp- 6

Steak Plates

all steak plates include first course ½ house salad or cup of harvest soup

Steak and Potatoes- grilled CAB ribeye, caramelized onion, bourbon gravy bacon cheese fries- 32*

Surf and Turf- grass fed petite shoulder roast, grilled tiger shrimp, baby potatoes “en papillote”, lemon chive crème fraiche- 33*

Sesame Tuna on Wild Rice- lightly seared tuna, sesame soy glaze, ginger basil wild rice, roasted asparagus, lotus root- 30*

Entrees

all entrees include first course ½ house salad or cup of harvest soup

*Local Lamb on Ancient Grains- herb roasted rack of local lamb, brown butter, arugula, braised fennel, amaranth, millet, quinoa- 27

*Rabbit Two Ways on Spring Risotto- braised and roasted local rabbit, herb chevre risotto, asparagus, peas, broad beans, mushrooms- 25

*Local Pork with Garlic Confit- stuffed pork tenderloin, garlic confit, bacon, white wine pan sauce, honey glazed carrots- 24

*Chicken in Avgolemono- local, free range chicken breast, roasted spring vegetables, egg
lemon broth- 22