



### Starters

Chef's Soup Du Jour 4

Mussels 12  
tequila orange broth, grilled baguette

Pork Dumplings 9  
chayote jicama slaw, coconut curry sauce

Spinach Fondue 11  
parmesan, goat cheese, baguette

Mushroom Caponata 9  
hummus, Red Barn lavash

Local Cheese Plate 12  
apple honey, cherry compote

### Salads

Mixed Green 4

Spinach Salad 7  
strawberries, goat cheese,  
maple balsamic

Caesar Salad 5

### Finishing Touch

Ask your server for tonight's sweet treats.

### Seasonal Specials

Asparagus Risotto 21  
cremini mushrooms, lemon, chive,  
olive oil, parmesan

Pork Cutlets 26  
rhubarb relish, wild rice, asparagus

Filet of Beef 38  
beer demi, mashed potatoes,  
fiddleheads

### The Main Dish

Steak and Frites 26  
parmesan truffle fries, chimichurri,  
horseradish aioli

Salmon Cakes 24  
citrus greens, tarragon aioli

Pablano and Potato Tamale 21  
smoked corn salsa, red Chile sauce

Chicken Saltimbocca 24  
mashed potatoes, fiddleheads

Crab Stuffed Maine Shrimp 29  
blood orange butter, lemon risotto,  
snow peas

Chicken Avgolemono 23  
wild rice, asparagus

Pasta Primavera 19  
roasted seasonal vegetables,  
olive oil, garlic, herbs