



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