

SHARABLES

Crispy Pork Belly 13
spaghetti squash, sage butter

Drunken Pretzel 11
sweet mustard-dinkelacker cheese sauce

Potato & Caramelized Onion Dumplings 10
charred shallots, bliss potato, mustard

Lolli-pop Chicken Confit 12
roasted cippolini, bleu cheese fondue

Smoked Kielbasa Crostini 13
smoked kielbasa, house kraut, whole grain mustard

Braised Short Ribs 14
sweet potato hash, guinness reduction

SEASONAL SOUP of the DAY

Pumpkin Bisque

SALADS

Autumn Salad 13
red quinoa, baby mesculin, candied walnuts, stillon blue,
dried cranberries, raspberry vinaigrette

Brussel Sprout Caesar 13
grilled filone, parmesan tuille

The Wedge 14
cross valley farms red romaine, pecans, pickled tomato,
apple-wood smoked bacon, toasted sunflower seeds,
house made bleu cheese dressing

Baby Kale 12
crisp shallots, grilled pears, toasted pepitas,
mustard vinaigrette

Harvest Salad 14
arugula, mission fig, goat cheese, charred beet,
champagne vinaigrette

ADD: **Chicken 6 / Steak 9 / Shrimp 10**

OKTOBERFEST dinner

From Farm to Fork CHARCUTERIE & CHEESE

Smoked Duck Breast (Massachusetts) / **Wild Boar Sausage** (N Dakota)
Smoked Keilbasa (Kilchurn Estate) / **Grayson** (Virginia)
Hooks Triple (Wisconsin) / **Cave Aged Cheddar** (New England)
with Accoutrements
2/15 • 4/24 • 6/32

MAINS

Caraway Crusted Berkshire Chop* 28
double cut pork chop, fingerling sweet potato, shiitake creme

Halibut 32
spaetzle, butternut squash, kale

Roulade De Tenderloin* 37
bone in 10oz filet mignon, braised cabbage, sunchokes

Pumpkin Ravioli 26
shallots, hen of the woods, goat cheese, asparagus

Weiner Schnitzel 24
french capon, pumpkin hash, german potato confit

Short-Rib Ragù 28
braised short-rib, pappardelle, root vegetable

Ossobucco 35
baby zucchini, cipollini, spaghetti squash

Oktoberfest Grass-fed Burger* 16
pork belly, charred shallot & mushroom jam, pomme frites

VEGGIES 7

Roasted Wild Mushrooms, Herbs
Spaghetti Squash Confit
Roasted Local Root Vegetable

POTATO 6

Maple Sweet Fingerling
Yukon Gold Mashed
Pomme Frites

Family Farm to Family Feast

Our menu is based on taste inspired by farmers, fishermen, and the artisan food producers. Farm to table spirit and our dedication to country and comfort food is the universal language to bring us together.

*This menu item is cooked to order. Consuming raw or under cooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.