

## 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 mesclun, 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

## lunch

### 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

## BETWEEN the BREAD

- Chicken Schnitzel 13**  
country fried chicken, mesclun, heirloom tomato, pickle, broiche,  
honey mustard spread
- Hofbrau Pork Sandwich 14**  
pan fried pork loin, caramelized shallots, napa slaw, garlic oil, pretzel bun
- Grilled Bratwurst Cubano 15**  
grilled bratwurst, pickles, grayson, speck, mustard, spicy tomato jam
- Corned Beef Reubenitzel 14**  
slow pickled corned beef, homemade slaw, classic rye, tomato marmalade
- Fish & Chips 16**  
oyster bay beer battered cod, brussel slaw, tartar remoulade,  
sweet potato chip, pretzel bun
- Oktoberfest Grass-fed Burger\* 16**  
pork belly, charred shallot & mushroom jam, pomme frites
- Autumn Panini 15**  
butternut squash, brussel sprouts, beets, goat cheese, cilantro chive aioli
- Roasted Root Quinoa Burger 14**  
local roasted vegetables, lemon basil aioli

## 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.