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## APPETIZERS

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### SOUP OF THE DAY 10

Chef's in-house concept

### HALLOUMI AND CHORIZO SALAD 18

Black lentils and barley with chilled grilled vegetables, dressed with a balsamic reduction

### LEMONGRASS CRUSTED AHI TUNA 18

Baby mixed greens with red pepper, pickled ginger, dressed with a lime, ginger vinaigrette

### BEEF CARPACCIO SALAD 19

Beef tenderloin with arugula, heirloom cherry tomatoes, pecorino, truffle oil, black olive dust

### PEI MUSSELS 17

Ask your server for featured mussels

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## SHARABLES

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### OYSTERS 6/18 12/36

With accoutrements

### CELLAR CHARCUTERIE 28

Selection of cured meats, cheeses, preserves, in-house pickles

### TRUFFLED PECORINO FRITES 10

### WARM GOAT CHEESE DIP 13

Sun-dried tomato, kalamata olives, sautéed red onion, served with warm baguette

### CHEESE ARANCINI 16

Marinara base, bocconcini, pecorino, basil

### HONEY GARLIC RIBLETS 18

Beef riblets, fried garlic, onion rings, sesame seeds

### SHRIMP COCKTAIL 16

Black tiger shrimp, cocktail sauce, garlic mashed potatoes

### MINI CORNBREAD WAFFLES 13

Cheddar, jalapeño waffles, pancetta, heirloom cherry tomatoes, avocado, maple syrup, smoked tomato aioli

### CRAB CAKES 15

Dungeness crab meat, dill aioli, house slaw

### FLATBREAD 9

Beet dough, tomato relish, blue cheese, chili garlic oil

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## MAINS

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### BARN BURGER 19

Caramelized onions, blue cheese, cremini mushrooms, brioche bun  
Salad or frites

### BALSAMIC CHICKEN SANDWICH 20

Grilled chicken, prosciutto, brie, apricot-thyme jam, arugula, whole wheat oat bread  
Salad or frites

### MAC 'N' CHORIZO 16

Gluten free pasta, chorizo, shiitake mushrooms, sharp cheddar

### FISH 'N' CHIPS 19

7oz cod filet, beer batter, house slaw, tartar sauce, frites

### POWER BOWL 15

Quinoa, red peppers, shredded carrots and beets, snow peas, roasted garlic hummus,  
spicy cashew cream, mixed greens, lemon cilantro vinaigrette

### BUTTERMILK FRIED CHICKEN 20

Chicken breast, garlic mashed potatoes, seasonal vegetables, honey mustard drizzle

### BAKED POLENTA AND SAUSAGE 16

Marinara base, mild Italian sausage, cremini mushrooms, onions, pecorino cheese, basil

### GNOCCHI BOLOGNESE 22

Choux paste dough, minced veal, pork and beef, marinara, pecorino cheese

### STEAK FRITES 25

8oz New York striploin, seasonal vegetables, frites

### BEEF SHORT RIB 32

Smoked apple BBQ sauce, seasonal vegetables, garlic mashed potatoes, onion rings

### CATCH OF THE DAY Market Price

Ask your server for the catch of the day

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## DESSERTS

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### TORCHED LEMON RICOTTA CAKE 10

Lemon and wild blueberries cake, lemon curd, toasted meringue

### ESPRESSO MASCARPONE CREPES 12

Hazelnut drizzle

### WARM SPICED PANNA COTTA 10

Poached pear, cranberry sauce, cinnamon shortbread



= Gluten Free



## BRUNCH

### SMOKED SALMON ON RYE 12

Beet and dill cream cheese, hard-boiled egg, fried capers  
Served with cucumber ribbon salad in sun-dried tomato vinaigrette

### FRENCH TOAST 12

Brioche bread, wild blueberry and lemon sauce, brown sugar whipped cream, maple syrup

### CAST IRON HASH-BROWN CASSEROLE 12

Potato hash browns, sausage, bacon, cremini mushroom, smoked cheddar,  
garlic cream sauce, topped with fried egg, arugula and maple syrup

### FRITTATA 12

Spinach, bacon, cremini mushroom gruyère cheese, finished with tomato relish  
Served with whole-wheat oat toast

### GLUTEN FREE CREPE 13

Spinach, Swiss cheese, fried ham, finished with arugula and dijon hollandaise sauce

### BELGIAN WAFFLES 14

2 waffles, brown sugar whipped cream, maple syrup  
Served with side of lemon curd, strawberry sauce and stewed apples

### EGGS BENEDICT 17

Featured protein, 2 poached eggs on brioche, hollandaise sauce  
Served with avocado, cucumber ribbon salad and truffle fries

### 2 SIDE EGGS 3

Done your way

### SIDE TOAST 3

Rye or whole wheat oat

### SIDE HOLLANDAISE 2.50



= Gluten Free