

Sample Dinner Menu

November

"Farm-to-Table Cuisine"

Starters

\$14 - \$22

Rutabaga Soup with Chorizo Vinaigrette
Sunchoke Chips, Lime Cream

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Pan Seared East Coast Sea Scallops with Pumpkin Seed Risotto
Crispy Lamb Belly, Charred Squash Purée, Candied Pumpkin Seeds

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Roasted Heirloom Beet Salad with Toasted Almonds
"Monforte" Goat's Cheese, Dill Vinaigrette

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Sesame Crusted West Coast Albacore Tuna with Pickled Wild Mushrooms
Soy Mayonnaise, Teriyaki

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Orecchiette with Butternut Squash
Housemade Sausage, Pickled Apple, Sage Brown Butter

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Mains

\$34 - \$38

Chicken Supreme with "Marc's" Mushrooms
Mustard Spaetzle, Brussels Sprouts, Café au Lait Sauce

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Lake Huron Pickerel with Roasted Kabocha Squash
Citrus Quinoa, Thai Red Curry, Spicy Peanut Vinaigrette

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Sesame & Hoisin Glazed "VG Meats" Beef Short Ribs with Mustard Potato Purée
Seasonal Vegetables, Pickled Red Onion

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Seared Arctic Char with Bacon & Beluga Lentil
Cauliflower Puree, Sumac Roasted Cauliflower, Herb & Caper Vinaigrette

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Citrus & Chili Marinated "Cumbrae Farms" Pork Loin with Crispy Pork Belly
Black Beans, Fried Polenta

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Side Dishes & More

Fresh Cut Frites with Rosemary Sea Salt & Malt Vinegar Mayonnaise

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Selection of Housemade & Local Charcuterie with Condiments & Toast

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Chef-Owner Stephen Treadwell
Chef de Cuisine Matthew Payne
Sous Chef Ian Vandegraaf
Sous Chef Tyler Heath

*Vegetarian & vegan options available upon request
Please inform your server of any dietary restrictions or allergies
A discretionary gratuity of 18% will be added to tables of six or more guests*