

# Bar Menu

## **Angus Cheeseburger.....10**

widmer cellars 1 year cheddar, sweet pickle aioli

## **Venison Burger.....13**

local red venison from Iowa,  
caramelized onions & blue cheese, lingonberry aioli

## **Chicken Saltimbocca.....10**

prosciutto ham, fontina cheese, sage aioli

## **Portobello Sandwich.....9**

marinated and grilled, fontina cheese,  
sautéed onions, oven dried tomatoes, mixed greens

## **Florida Marlin Burger.....11**

seared rare, ginger-soy mayonnaise,  
daikon, mixed greens, oven dried tomatoes

## **Wild Mushroom Pizza.....10**

creamed spinach, roasted garlic, parmesan, fried leeks

## **Buffalo Sausage Pizza.....11**

locally produced buffalo chipotle, baked tomato sauce,  
fresh mozzarella and basil

## **Roasted Squash Risotto.....13**

butternut squash, collard greens, marcona almonds,  
sage, marieke gouda, and a chili molasses

## **Lamb Bolognese.....14**

house made pappardelle, stewed tomatoes, finished  
with a touch of cream and parmesan cheese

## **Crab and Orecchiette Pasta.....15**

lump crab, salsify, red cabbage, fennel and garlic,  
finished with shrimp bisque

## **Mamas Bacon Wrapped Meatloaf.....10**

yukon gold potato purée, maple glazed parsnips

# Small Plates

## **Smoked Salmon and Cassava Cake.....8**

shallot-cornichon dressing, micro greens, fried capers

## **PEI Mussels.....10**

steamed with woodchuck hard cider,  
sage butter, grilled baguette

## **Duck Confit Bruschetta.....9**

braised tuscan kale, goat cheese, port wine poached pears

## **Seared Ahi Tuna.....11**

wasabi, pickled ginger, ponzu, and flat bread

## **Butternut Squash Gnocchi.....8**

salsify, toasted walnuts, sage and brown butter

## **Buffalo Chipotle Sausage.....9**

locally produced, sweet red cabbage slaw,  
and a spicy mustard crème

## **Frisse and Lardoons.....7**

warm frisse with bacon, onions and a fried egg

## **Chicken and Wild Mushroom Cigars.....8**

soy-ginger aioli, napa cabbage, cilantro, and orange slaw

## **Braised Teriyaki Chicken Wings.....8**

sesame and daikon salad

## **Spinach, Orange and Toasted Hazelnut Salad.....5/11**

ginger-orange and mustard vinaigrette

## **Lambs Lettuce and Watercress Salad.....5/11**

shaved fennel and red onions,  
cranberry-sherry vinaigrette, crumbled goat cheese

## **Apple Cheddar Salad with Walnuts.....5/11**

mixed greens, honey-apple cider dressing

## **House Made Soup of the Day.....3/5**

## **Local Artisan Cheese Menu**

selection varies, please ask your server

# Dinner Menu

## **Autumn Vegetable Cobbler.....14**

oven roasted vegetables topped with a cheddar 'biscuit'

## **Muscovy Duck Breast.....19**

caramelized onion and wild mushroom risotto,  
infused vanilla-duck consommé', pomegranate seeds

## **Chicken Two Ways.....16**

seared breast, braised thigh, wild rice and jicama pilaf,  
dried cranberry chutney

## **Duroc Pork Chop.....20**

braised collard greens, roasted fingerling potatoes,  
maple glazed parsnips, and roasted apples

## **Braised Venison Osso Bucco.....20**

burgundy braised, soft polenta,  
roasted root vegetables, reserved jus

## **Spinach Crusted Baked Cod.....20**

roasted sunchokes, bacon and purple potato hash,  
pernod-fennel cream

## **Grilled Top Sirloin.....18**

yukon gold potato puree', ham hoc braised tuscan kale,  
black cherry and brandy demi

## **Seared Diver Sea Scallops.....21**

sweet potato purée', water chestnuts, napa cabbage,  
lemon-nutmeg brown butter

## **Roasted Squash Risotto.....13**

butternut squash, braised collard greens, marcona almonds,  
sage, marieke gouda, and a chili molasses

## **Lamb Bolognese.....14**

house made pappardelle, stewed tomatoes,  
finished with a touch of cream and parmesan cheese

## **Crab and Orecchiette Pasta.....15**

lump crab, salsify, red cabbage, fennel and garlic,  
finished with shrimp bisque