

SMALL PLATES

- Marniated Olives** 5
- Butternut Squash Soup** 12
toated pepitas
- Vegetable Crudite** 12
pine island onion dip
- Artisan Pretzel** 8
mustard | beer cheese
- Tempura Fried Rock Shrimp** 16
harissa aioli
- Braised Lamb Poutine** 16
halloumi cheese | chives
- Chicken Wings** 18
buffalo or jerk sauce

LARGE PLATES

- Risotto Milanese** 24
wild mushrooms | pecorino romano
- Beer Battered Fish & Chips** 24
tartar sauce | lemon
- Organic Salmon** 29
roasted beet | farro | baby kale
- Grilled Hanger Steak** 35
chimichurri | french fries
- Traditional Turkey Dinner** 32
giblet gravy | stuffing

+ THANKSGIVING HOLIDAY MENU +

Potato Soup

smoked mussels | chive oil
WINE PAIRING HERE

OR

Fall Harvest Salad

pistachio | pomegranate
WINE PAIRING HERE



Traditional Turkey Dinner

WINE PAIRING HERE



Pumpkin Pie

WINE PAIRING HERE

OR

Vanilla Panna Cotta

roasted pear
WINE PAIRING HERE

SALADS

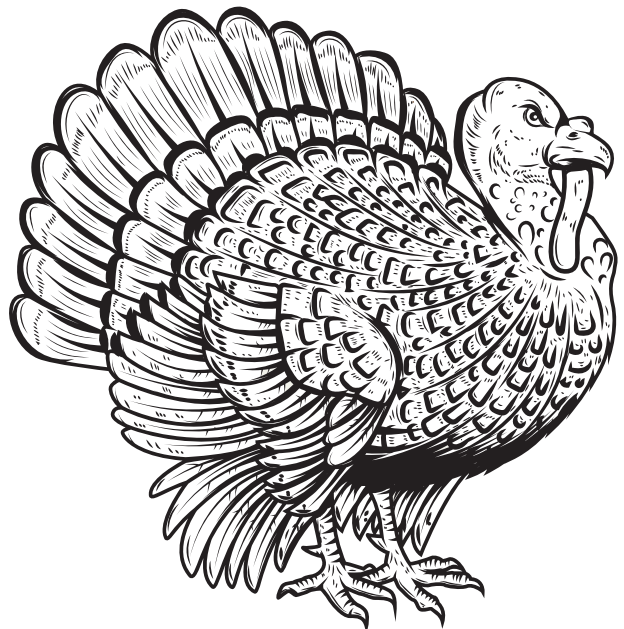
- Kale Ceasar** 12
anchovy bread crumb | pecorino
- Wedge** 13
blue cheese | bacon
- Fall Harvest** 14
radicchio | pistachio | pomegrante

SIDES

- Apricot Glazed Brussel Sprouts** 7
- Creamed Spinach** 7
- French Fries** 7
ADD **Curry Sauce** 2
- Bacon Mac & Cheese** 7
- Smashed Fingerling Potatoes** 7

DESSERT

- Warm Apple Crumb** 10
buttermilk ice cream
- Pumpkin Cheesecake** 10
- Vanilla Panna Cotta** 10
roasted pear



Thursday, November 22nd 2018 | 11:00AM – 10:00PM | Casual Dress
12 & Over — \$65 per person | Wine pairing available for additional \$35 per person
Roast Turkey Dinner for children 11 & under — \$25 per person {Tax & Gratuity not included}
Reservations are required, call 855.283.4888. Space is limited.