



Dinner

Appetizers

Seasonal **Soup** 6

P.E.I. **Mussels**, saffron and dijon broth, grilled bread 9

Deviled **Eggs** 4.5

Chick Pea **Croquettes**, cucumber salad, harissa vinaigrette 8

Bruschetta, ricotta and radish 6

Maple Glazed Pork **Belly**, white bean puree, bacon and apple compote 11

Veal **Sweetbreads**, celery, cashews, sweet and sour sauce 14

Salads

Celery and Gorgonzola Salad 6

Spring **Greens**, walnuts, croutons, goat cheese vinaigrette 6

Caesar Salad with apple-wood smoked bacon 6

Duck **Confit**, local mesclun mix, beets, walnuts 10

Pasta

Farfalle **Bolognese** 18

Macaroni Gratin with applewood bacon and a simple green salad 14

Vietnamese **Pho**, rice noodles, onion carrot, chicken, cilantro 16

Pappardelle, braised lamb shoulder, swiss chard, feta 19

Main Courses

Lemon-Lime Risotto, rock shrimp, parmesan, parsley oil 19

Pork Loin, lentil stew, sauce charcuterie 24

Beef **Ribeye**, truffled cauliflower, watercress, bordelaise sauce 27

Meatloaf, potato puree, braised greens 14

Scottish **Salmon**, cucumber-dill salad, carrot, horseradish sauce 24

Duck Breast, israeli cous-cous, almonds, cucumber, spiced duck jus 24

Chicken Breast, spaetzle, spiced prunes, fennel and apple salad 21

Sides

Potato Purée, Lentils du Puy, Macaroni and Cheese, Collard Greens 5