

Noodles & Nosh 10.06

Fried Cashew with Madras Curry Salt 1/2 • gff

\$6

Chicken Liver Mousseline with Grilled Cranberry - Pecan Bread

Apricot Mustard

\$10

Grilled Danish Brie with Warm Butternut Caponata 1/2 • nff

Herb Focaccia Bread

\$13

“Scotch” Olives with Saffron Aioli nff

Chorizo & Herbed Goat Cheese

\$9

Butcher’s Board with Accouterments

Elk Salumi • Rabbit & Pork Cheek Pâté • Lomo • Cotto • Homemade Bacon Jam

\$17

Kimchi Dusted Crispy Brussel Sprouts 1/2 • nff

Fermented Chili “Aioli”

\$7

Coconut Steamed Prince Edward Island Mussels nff

Chorizo & Roasted Yams

\$14

Grilled Naan Pizza Curry Roasted Pears & Farmer’s Cheese 1/2

Arugula & Smoked Walnut Pesto

\$12

Soup & Greens

Today’s Market Soup

\$6

Mixed Autumn Greens Salad with Sugar Dates & Honey Crisp Apples 1/2 • gff

Spiced Walnuts & Blackstick Blue

Sherry – Fig Vinaigrette

\$6.50

Baby Wedge Salad with Crisp Onions & Brioche Croutons nff

Smoked Gouda Dressing & Applewood Smoked Bacon

\$6.50

Roasted Root Salad with Whipped Feta & Savory Granola 1/2

Citrus Vinaigrette

\$7

Light Fare

Duck Confit & Roasted Autumn Squash Salad with Maple Vinaigrette

Cranberry - Pecan Bread Croutons & Applewood Smoked Bacon

\$15

Midwest Meatloaf Burger on Brioche with Bacon Jam & Bistro Frites nff

\$12

Parisian Gnocchi with Roasted Delicata & Grilled Broccolini 1/2 • nff

Autumn Squash Purée

\$16

Main

Grilled Snake River Sturgeon with Warm Wild Rice & Forest Mushroom Salad nff

White Mushroom Carpaccio with Lemon & Parmesan

\$23

Moroccan Braised Goat Shank with Fig & Oil Cured Olives gff • nff

Steal Cut Oat & Goat Cheese Risotto

\$26

Bucatini Carbonara with Smoked Pork Belly nff

Heirloom Hen Yolk & White Truffle

\$19

Thistle Down Farms Chicken Two Ways with Smoked Apples & Pancetta

Black Walnut Ballontine & Confit

Celery Root Purée

\$26

Cioppino with Saffron - Tomato Broth nff

Fennel & Grilled All Crumbs Baguette

\$29

Grilled Beef Tenderloin with Bone Marrow Butter & Cognac Laced Demi-Glace gff

Potato Faux Marrow with Hazelnut – Mustard Gremolata

\$37

Bulgogi Scented Ocean Trout with Fermented Chili Paste gff • nff

Grilled Shishito Peppers & Broccolini

\$26

Maumee Bay Malt Brown Ale Brined Pork Chop nff

Dijon Scented Pork Jus & Savory Pretzel Bread Pudding

\$27

Crispy Pumpkin & Walnuts Kibbeh with Roasted Autumn Vegetables 1/2

Crispy Brussel & Pomegranate Molasses

\$18

Please keep in mind our menu does not list all ingredients used in the preparation of our dishes. Please be sure to inform your server of all allergies or dietary restrictions. - Thank you Erik

VG- Vegan • V- Vegetarian • gf - Gluten Free • df - Dairy Free • nff - Nut Free