



SHAREABLES FOR THE TABLE

Bread Basket

Orchard Hill Breadworks 4. (GF available—Earth Sky Time 2.)

Oysters*

Prince Edward Island Oysters, mignonette, lemon 6/18. or 12/36. (DF&GF)

Cheese Cave (see separate menu)

PRIXE FIX MENU Three courses 49.

First (Choose one)

Cauliflower Soup

Marcona almonds, capers, brown butter (GF)

Arugula Salad

Marigold vinaigrette, shaved crudites, spiced pepitas (DF & GF)

Main (Choose one)

Crispy Skin Salmon

Confit marble potatoes, spinach puree, lemon dill emulsion (GF)

Roasted Strip Loin

Parmesan polenta, fried brussels sprouts, sherry cream sauce (GF)

Pork Schnitzel

Apple turnip slaw, cranberry agrodolce, whole grain mustard (DF)

Sunchoke Tortellini

Anjou pear, creamy rosemary broth, melted leeks (Veg)

Dessert (Choose one)

Pumpkin Cheesecake

Dark chocolate ganache, cocoa almond crumb (GF)

Brown Butter Blondie

Vanilla ice cream, apples, coffee caramel

**Consuming raw meat, poultry, shellfish, seafood, unpasteurized milk or eggs may increase your risk of foodborne illness. All ingredients are not listed. If you have any food allergies, please alert your server. Please note, all parties of 6 or more guests, will have an automatic 20% gratuity added to the check.*

(Menu updated November 23, 2022)