

dinner

extended through this Saturday evening, first seating 5.30.

\$35.00

citrus salad, bibb lettuce, shaved fennel w. lime, tarragon & wildflower honey, blood orange/grapefruit slices, marinated red onion, meyer lemon vinaigrette

mezze, hummous, babaganough, tzatziki, carrot/cumin puree, chili-roasted Moroccan olives, tahini, date molasses, grilled pita

crispy saganaki, arugula, walnut/pomegranate/date chutney, harissa chicken/portobello **pate**, baguette crouton, spiced rhubarb chutney

roasted onion soup w. stilton, sage biscuit

porc chop, sage/garlic/dijon marinade, sweet & sour winter vegetables, pea shoots, courtland apple butter
grilled **lamb sausage** – du puy lentil/root vegetable dice w/ dijon and olive oil, celeriac mash, yellow zucchini pickle

Eddie spaghetti, famous carlo's tomato/basil sauce, cumbrae beef balls, grana padano
gustafson farms chicken **pot pie**, tarragon veloute, flakey rosemary crust
georges Bank **haddock** filet, herb-crumbed & pan-fried, frites, crispy capers, lemon aioli

grilled flatiron **steak/frites**, white bean hummous, habanero aioli

sides, 5 sweet potato or russet frites w. jalapeno aioli
green beans w. garlic, soy and sesame
sweet potato whipped w. chevre & maple
rapini, chili, garlic and tomato
sage/cheddar bisquits, apple butter
sweet and sour roasted winter vegetables