



APPETIZERS

Oysters on the Half Shell (4pc minimum) 4.50/pc

fresh horseradish, apple mignonette, house hot sauce

Victoire Brut Prestige, Champagne, France (5oz) 27

Warm Marinated Olives 11

rosemary & garlic

Bodegas Barón 'Micaela' Manzanilla Dry Sherry, Andalusia (2oz) 12

Autumn Butternut Squash Soup 16

tomato chutney, spiced chantilly, pumpkin seed oil

Tawse Chardonnay, Niagara (5oz) 17

Maitake Mushroom Tempura 15

pickled garlic cream, chives

Domaine La Grand Bauquiere La Belle Montagne Rosé, Provence, France (5oz) 17

Split Pea Hummus 15

crudité, sesame lavash

Piccini Pinot Grigio, Veneto, Italy (5oz) 16

Foie Gras & Beef Cheek Terrine 27

stone fruit, frisée, charcuterie vinaigrette

Medici Ermete Quercioli Reggiano Lambrusco, Emilia-Romagna, Italy (5oz) 15

Baby Gem Salad 16

cucumber, tzatziki dressing, pangrattato

Jean-Yves Bretaudeau Sauvignon Blanc, Loire, France (5oz) 18

Add Pan Roasted Chicken Supreme 18 | Add Steelhead Trout 22 | Add Seared Rare Albacore Tuna 24

🍴 *For vegetarian and plant-based option alternatives to the menu please allow our chefs to create a custom dish.*

MAINS

Seasonal Garden Salad 22

crispy quinoa, green goddess dressing

Anne de Joyeuse 'Camas' Chenin Blanc Southwest France (5oz) 16

Add Pan Roasted Chicken Supreme 18 | Add Steelhead Trout 22 | Add Seared Rare Albacore Tuna 24

Tomato Strozzapreti 18/29

in-house pasta, heirloom tomato ragoût, smoked stracciatella

Umami Ronchi 'San Lorenzo' Montepulciano, Marche, Italy (5oz) 17

Lamb Ragoût Fettuccine 34

Wellington County lamb, sautéed kale, aged gouda

Arnoux & Fils 'Vieux Clocher' Côtes du Rhône, Rhône, France (5oz) 17

Crispy Fried Chicken Sandwich 24

pickles, aioli, bell pepper jam, sesame seasoning, farm greens

Dominio de Punctum 'Lobetia' Tempranillo, Castilla La Mancha, Spain (5oz) 16

Grass-Fed Beef Burger 32

lettuce, tomato, bacon jam, stracchino cheese, hand cut fries & farm greens

Headwind Cabernet Sauvignon, California, USA (5oz) 18

Pan Roasted Trout 39

chimichurri broccolini, roasted mushrooms, béarnaise

Tawse Chardonnay, Niagara (5oz) 17

Duck Leg Confit 38

braised red cabbage, potato purée, mustard jus

Cloudsley Cellars Pinot Noir, Niagara (5oz) 18

