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Unpretentious, simple, fresh, innovative and addictively delicious is the only way to describe our dinner menu. We serve everything from deluxe hamburgers to fresh fish and certified angus beef steaks. Light meals and healthier options also are available, and each dish is prepared using the only the finest ingredients.

Available daily from 5 to 10 p.m.

Starters

Seasonal soup of the day, cup or bowl ... 5/7

Parsnip and pear soup, Roquefort and brown crostini, cup or bowl ... 5/7

Caesar salad, baby gem, parmesan, bacon, garlic croutons, soft boiled egg, white anchovies ... 7/10

Winter salad, kale, roasted squash, walnuts, feta, bourbon barrel-aged honey vinaigrette ... 7/10

Beet salad, pomegranate-marinated beets, spinach, cranberries, almonds and goat cheese

dressing … 7/10

Add to your salad: house-smoked salmon ... 5 grilled chicken ... 5 grilled salmon fillet ... 8

PEI Mussels, fennel, garlic herb butter ... 9/13

Smoked haddock fish cake, creamed leeks, seeded mustard ... $14

Black pudding and bacon scotch egg, smoked onion jam, chives ... $12

Cheese

Mystic melville (America, cow), cranberry preserve, crusty baquette ... 11

Tete de Moine (Switzerland, cow) with heirloom apple and brandy preserve, potato crackers ... 12

Shropshire (UK, cow), quince paste, rice cracker ... 10

Bucheron (French, goat) olive oil poppy seed cake, pear ... 9

Enjoy all four seasonal cheeses with their accompaniments ... 42

Entrees

Scallop, pumpkin ravioli, garlic broth, crispy leeks ... 25

Today’s pasta ... 16

Salmon fillet, potato pierogi, brussel sprouts, ham nage ... 22

Today’s fish ... market price

Creamy parmesann polenta, roasted winter squash, kale, chestnuts, thyme, creme fraiche ... 16

Fig and carmelized onion-filled chicken breast, creamed parsnip, kale, apple chutney, hard cider reduction 20

Braised pork shank, pancetta, sage, and parmesan bread and butter pudding, smoked sweet potato jus ... 21

Beef burger, potato sticks, bread and butter pickles, Alabama white barbecue sauce, fries or slaw ... 12

Today's butcher cut ... market price

Certified Angus Beef ® Filet Mignon with oyster mushrooms, asparagus, sherry vinegar glazed peael onions, brandy jus ... 6 oz / 27

Certified Angus Beef ® NY Strip Steak with sweet potato and kale graatin, jus ... 10 oz / 27

Sides

Seasonal slaw ... 5

Simple salad, balsamic vinaigrette ... 5

Sauteed brussel sprouts, smoked onion jam, benne seeds ... 5

French fries, malt vinegar mayo ... 5

Creamed spinach ... 5

Roasted fingerling potato, cider sauerkraut, thyme creme friache ... 5