

LUNCH MENU

Soups, Salads and Starters

Add grilled salmon to your salad
for 8.00 or chicken for 6.00

THAI CALAMARI, 12
Sweet chili sauce and Asian slaw

CHEESE PLATE, 13
Walnut bread, house-cured olives
and figgy jam

SICILIAN TOMATO
BRUSCHETTA, 10
Fresh Lake Erie Creamery goat cheese,
pesto and balsamic syrup

POKE TUNA*, 14
Hawaiian-style marinated Ahi tuna,
wasabi, local micro-cress and crisp wontons

ARUGULA SALAD, 8
Roasted baby beets, spiced sunflower seeds,
Point Reyes blue cheese and
avocado vinaigrette

CAESAR SALAD, 7
House-cured olives, garlic croutons and
Caesar dressing

WARM BABY SPINACH SALAD, 8
Hard-cooked Amish egg, apple wood
smoked bacon lardons, red onion and
warm bacon dressing

HOUSE SALAD, 8
Red oak lettuce, Granny Smith apple,
candied pecans, fresh Lake Erie Creamery
goat cheese and apple-balsamic dressing

ROASTED BUTTERNUT
SQUASH SOUP
4 cup / 6 bowl
Granny Smith apple slaw and spiced seeds

TRADITIONAL
FRENCH ONION SOUP, 7
Garlic croutons and molten Gruyère cheese

TODAY'S SOUP
4 cup / 6 bowl

An automatic 20% gratuity
will be added to parties of
eight or more.

*Eating raw or undercooked meats and
seafood can be hazardous to your health.

Entrée Salads

KEY LIME CHICKEN SALAD, 11
Toasted macadamia nuts, bibb lettuce, key
lime dressing, fruit and lemon-poppy seed
bread

SOUTHWEST GRILLED
CHICKEN SALAD, 12
Blackened chicken breast, corn, black beans,
tomatoes, crisp tortillas, pepper jack cheese
and roasted jalapeño ranch dressing

THAI BEEF SALAD*, 13
Marinated flank steak, spinach, sautéed
peppers, green onions, crisp noodles,
cucumber, spiced peanuts and
ginger vinaigrette

GRILLED SALMON NICOISE, 13
French green beans, fingerling potatoes,
roasted peppers, hard-cooked egg, tomatoes,
arugula and tapenade vinaigrette



We strive to uphold the time-honored
tradition of using as many local,
natural and sustainable ingredients as
possible. We believe strongly in the
farmer-to-chef concept and work with
local purveyors to feature locally
grown fruits, vegetables and meats as
well as Amish free range eggs and
sustainable aquaculture.

Specialties

BLUE CRAB CAKE, 12
Sautéed garden vegetables, fingerling potatoes
and Creole butter

PETIT FILET WORTHINGTON*, 15
Gruyère potato gratin, sautéed spinach,
Point Reyes blue cheese and
cabernet-mushroom demi glaze jus

CHICKEN PAILLARD À LA HENRI, 13
Sautéed medallions of free-range chicken breast,
pesto capellini and a white wine, garlic, tomato
and prosciutto pan-sauce

GARDEN VEGETABLE PLATE, 12
Roasted beet, apple and blue cheese salad,
fingerling potatoes, roasted root
vegetables, sautéed forest mushrooms,
rapini and pickled red onion

BRUNCH PLATE, 12
Daily changing chef's creation

Sandwiches

All of our sandwiches are served on locally
baked bread and are accompanied by our
home-made dill pickles and your choice of our
hand-cut kettle chips, fries or coleslaw

SMOKED TURKEY "COBB" CLUB, 11
Avocado, blue cheese mayonnaise, lettuce,
tomato and bacon on ten-grain bread

GRILLED ANGUS BURGER, 10
Half-pound of Black Angus beef, lettuce,
tomato, onion and your choice of
Swiss, cheddar or blue cheese
Add bacon .50
Add sautéed mushrooms .75

CLASSIC REUBEN, 11
Shaved corned beef, sauerkraut and
Thousand Island dressing on rye

CAROLINA PULLED PORK, 10
Barbequed pork shoulder, coleslaw and sliced
pickle on a Kaiser roll

BLT ITALIANO, 10
Oven-dried tomatoes, pancetta, arugula,
Italian dressing, provolone and fontina chesses
on focaccia bread

On The Side

ROASTED WINTER
VEGETABLES, 5

GRUYÈRE POTATO GRATIN, 5

SAUTÉED SPINACH, 4

ROASTED FINGERLING
POTATOES, 5

TODAY'S VEGETABLE, 4

HAND-CUT FRIES OR CHIPS, 3

IN OUR KITCHEN

Thomas Smith, Executive Chef
Alex Molino, Sous Chef
Courtney Fischer, AM Sous Chef