

DINNER MENU

Appetizers

THAI CALAMARI, 12
Sweet chili sauce and Asian slaw

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

BLUE CRAB CAKE, 12
*Sweet corn and applewood smoked
bacon relish and Creole butter*

HOMEMADE POTATO
GNOCCHI, 14
*Fresh English peas, grilled pancetta and
morel mushroom-parmesan cream*

POKE TUNA*, 15
*Hawaiian-style marinated Ahi tuna, wasabi,
local micro-cress and crisp wontons*

SICILIAN TOMATO
BRUSCHETTA, 10
*Fresh Cleveland Creamery goat cheese,
pesto and balsamic syrup*

Soups and Salads

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

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

CHOP SALAD, 9 / 13
*Crisp romaine lettuce, salami, turkey,
provolone, house-cured olives, peppers,
tomatoes, garbanzo beans and
red wine vinaigrette*

HEARTS OF ROMAINE CAESAR, 7
*House-cured olives, garlic croutons and
Caesar dressing*

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

CREAMY ASPARAGUS SOUP,
4 cup / 6 bowl
Applewood smoked bacon, chive cream

CHILLED CUCUMBER SOUP,
4 cup / 6 bowl
Smoked salmon tartar, local micro-cress

TODAY'S SOUP A.Q.

Main Courses

BRAISED CANADIAN SALMON, 25
*Spinach, fennel and artichoke sauté, vermouth-
scented basmati rice and tapenade vinaigrette*

BERKSHIRE PORK TENDERLOIN*, 25
*Swiss chard, crisp cheddar polenta and
tomato jam*

BACON SPIKED SCALLOPS, 26
*Saffron risotto, sautéed garden vegetables and
citrus butter*

ROASTED KING
FARM'S CHICKEN, 26
*Spring onion mashed potatoes, grilled asparagus
and morel mushroom jus*

MIXED GRILL*, 30
*Grilled flank steak, shrimp and Creminelli
Italian sausage served with olive oil crushed
fingerling potatoes and salsa verde*

FETA-CRUSTED LAMB CHOPS*, 29
*Mediterranean orzo salad, baby zucchini,
tatziki and chili sauce*



*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 organic free range eggs and
sustainable aquaculture.*

OVEN ROASTED ALASKAN
HALIBUT, 27
*Zucchini fritter, spring onion salad and
green tomato-watermelon salsa*

BEEF WORTHINGTON*, 32
*Twin center-cut filets, gruyere potato gratin,
sautéed spinach, Point Reyes blue cheese and
cabernet-mushroom demi glaze jus*

SPAGHETTI CASSANDRA, 17
*Roasted King Farm's chicken,
sun-dried tomatoes, spinach, feta cheese,
garlic, chili flake and olive oil*

GARDEN VEGETABLE PLATE, 16
*Roasted beet, apple and blue cheese salad,
spring onion potato puree, orzo pasta salad,
grilled asparagus, artichoke-spinach sauté
and tomato jam*

Lighter Fare

*All our sandwiches are served on locally
baked bread and are accompanied by our
house-made dill pickle, hand-cut chips,
fries or coleslaw*

SPINACH-ARTICHOKE FONDUE, 9
Flat bread chips

ANGUS BURGER, 12
*Half-pound Black Angus beef, lettuce,
tomato, onion, bacon, cheddar*

GRILLED THAI BEEF SALAD*, 13
*Marinated flank steak, spinach, peppers,
spiced peanuts, ginger vinaigrette*

SOUTHWEST GRILLED
CHICKEN SALAD, 12
*Grilled chicken breast, corn,
black beans, crisp tortillas, jack cheese,
roasted jalapeño ranch*

CRAB CAKE SANDWICH, 12
Lettuce, tomato, tartar sauce

On the Side

GRILLED ASPARAGUS, 6

TODAY'S VEGETABLE, 4

GRUYERE POTATO GRATIN, 6

SPRING ONION MASHED
POTATOES, 4

SAUTÉED SPINACH, 4

IN OUR KITCHEN

*Thomas Smith, Executive Chef
Alex Molino, Sous Chef*

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