

## Sharables

**ROSEMARY BOULE** dijon butter 4.75 each

**SHRIMP CORNDOG "BEAT BOBBY FLAY" WINNER!** bistro honey mustard 2.75 each

**BACON WRAPPED APRICOTS** tequila soaked apricots, hickory smoked bacon, jalapeño kumquat honey glaze 8.75 /6 pieces

**TULIP TREE TRILLIUM CHEESE** baked to order, plum ginger rosemary jam, marcona almonds, crispy lavosh 9.75

**BACON CHICKEN RANCH DEVEILED EGGS** housemade ranch filling, smoked chicken confit 5.75/3 pieces

**CHEESE PLATE** tulip tree creamery cheeses, housemade sopressata 15.75

**FOIE GRAS MOUSSE** sauterne cured, plum ginger jam, bingo spiced cashews, country bread 10.75

**BRUSSEL SPROUTS** "miyaki" style sauce, kewpie mayo, 8.75

**BUFFALO CAULIFLOWER** creamy buffalo sauce, celery, pickled carrots, maytag blue cheese 8.75

**TENNESSEE "EGGROLLS"** pulled pork, grits, jalapeño, cheddar, bourbon bbq "kale slaw" 9.75

## Starters

**PORK BELLY** six hour roasted, apple sauce, bourbon star anise glaze, bacon mustard, pear ginger mostarda, pickled fennel, pie crumbs 14.75

**SEA SCALLOPS** roasted cauliflower purée, radish, pickled jalapeño, marcona almonds, caper golden raisin coulis 15.75

**LOBSTER WAFFLE** basil roasted garlic waffle, lobster, zucchini sauté, mustard cream, crispy leeks, tomato jam 14.75

**ROASTED GARLIC HUMMUS** greek style, red wine pickled feta, cucumber, tomato olive, tzatziki, oregano evoo, fried shishito pepper, toasted pita 10.75

**PRIME RIB "DUMPLINGS"** spinach & leeks, sweet corn pico de gallo, crispy tortilla, cotija, poblano crème fraiche 13.75

## Sides 7.50

**ROASTED GARLIC MASHED POTATO PURÉE**

**CREAMED SPINACH** leeks

**MAC-N-GOAT CHEESE** pesto

## Soups & Salads

**BUTTERNUT SQUASH MAPLE** three squash relish, peppercorn cream 7.75

**FRENCH ONION** cheddar onion puff pastry, chives 7.75

**BISTRO SOUP OF THE DAY** seasonal ingredients 7.75

**BRUSSEL SPROUT "CAESAR"** cucumber, fennel, golden raisins, smoked pecans, manchego, honeycrisp apple, fig balsamic glaze 12.75

**HARVEST SALAD** roasted red beets, butternut squash, pumpkin seed granola, goat cheese crème fraiche, oranges, endive, red wine vinaigrette 13.75

**ICEBERG "WEDGE"** egg, fennel, potato chips, gorgonzola, smoked ranch, sundried tomato, fig glaze 12.75

**"TOAD IN A HOLE"** toasted brioche, egg, artichokes, prosciutto, roasted pepper & olive relish, arugula, candied walnuts, brie, mushroom truffle & red pepper coulis 13.75

## Entrées

**STANLEY'S MEATLOAF** chile jam, whipped potato purée, broccoli, carrot, vermont white cheddar cheese, crispy vidalia onion 25.75

**SALMON FILET** olive oil poached, parsnip thyme purée, french lentils, hummus "fries", mustard crème fraiche, pear scallion relish, red wine gastrique 28.75

**HONEY SMOKED SHORT RIBS** garlic potato purée, mushroom ragout, three pepper marmalade, potato latke, pickled mustard seeds, celery root escabeche, blackberry gochujang 32.75

**LAMB TENDERLOIN** parmesan curry fritters, sweet potato purée, baby carrots, apple mostarda, toasted walnuts, apple cider glaze 31.75

**FETTUCCINI** crushed tomato sauce, roasted garlic ricotta, pancetta 19.75 add chicken artichoke meatballs 6.75

**WINTER SQUASH "PAELLA"** kale, baby carrot, snap peas, three squash rice, poached egg, aleppo pepper aioli, goat cheese, cauliflower, pickled shallots, roasted turnips, root chips 24.75

**TILAPIA** wild mushroom parmesan risotto, baby vegetables, spiced hazelnuts, oven dried tomato, honey garlic glaze, turnip orange purée 28.75

**DUCK & DUCK** smoked duck confit, butternut sage bread pudding, fig & orange relish, fennel pink peppercorn crème fraiche, chanterelle mushroom conserva 32.75

