

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

DEVILED EGGS “CREOLE STYLE” gumbo chicken, radish, andouille filling, cajun rice crisp, 5.75/3 pieces

CHEESE PLATE 6 Ludwig Farmstead Creamery cheeses with seasonal accompaniments 12.75

FOIE GRAS MOUSSE sauterne cured, sour cherry jam, bingo spiced cashews, country bread 9.75

BUFFALO CAULIFLOWER creamy buffalo sauce, celery, pickled carrots, maytag blue cheese 8.25

TENNESSEE “EGGROLLS” pulled pork, grits, jalapeño, cheddar, bourbon bbq “kale slaw” 9.75

Starters

SEA SCALLOPS yellow lentil hummus, mint, sesame brown butter streusel, korean bbq, sundried tomato agrodolce 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, mint tzatziki, oregano evoo, fried shishito pepper, toasted pita 9.75

PRIME RIB “DUMPLINGS” sour cream & chive crème fraîche, crispy prosciutto, onion streusel, arugula pesto, leek ash 12.75

THREE LITTLE “PIGS” suckling pig croquette - chorizo maple, country pate – bacon mustard, pork belly - peach lemon jam 16.75

Sides 7.25

MASHED POTATO PURÉE

CREAMED SPINACH leeks

MAC-N-GOAT CHEESE pesto

KUNG PAO BRUSSELS SPROUTS celery, peanuts

Soups & Salads

BUTTERNUT SQUASH MAPLE three squash relish, fennel pepper cream 7.75

FRENCH ONION cheddar onion puff pastry, chives 7.75

BISTRO SOUP OF THE DAY seasonal ingredients 7.75

BRUSSEL SPROUT “CAESAR” roasted butternut squash, fennel, golden raisins, smoked pecans, manchego, honeycrisp apple, local cider glaze 12.75

FALL HARVEST SALAD radicchio & frisée, hickory roasted beets, cucumber, honey whipped goat cheese, oranges, buttermilk vinaigrette, pistachio granola 12.75

ICEBERG “WEDGE” egg, fennel, potato chips, gorgonzola, smoked ranch, sundried tomato, balsamic date purée 12.75

“TOAD IN A HOLE” toasted brioche, egg, artichokes, turchetti city ham, roasted pepper & olive relish, arugula, candied walnuts, taleggio cheese, mushroom truffle coulis 12.75

Entrées

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

SALMON FILET olive oil poached, maple glazed, squash purée, lentil ragout, hummus “fries”, mustard crème fraiche, cranberry-sunflower relish 28.75

HONEY SMOKED SHORT RIBS vanilla sweet potato purée, mushroom ragout, apple sofrito ,hibiscus syrup, smoked onion rings, pickled mustard seeds 32.75

CHICKEN ROULADE char-grilled, pumpkin ginger barley risotto, pear pepita salsa, baby carrots, fall ratatouille, hot n’sour pear glaze 28.75

FETTUCCINI crushed tomato sauce, roasted garlic ricotta, pancetta 18.75 add chicken artichoke meatballs 5.75

WILD MUSHROOM “PAELLA” kale, butternut squash, dried tomato, roasted mushroom rice, local egg, saffron tomato aioli, goat cheese, pickled shallots, roasted turnips, root chips 23.75

TILAPIA butternut squash risotto, baby vegetables, smoked pine nuts, oven dried tomato, moroccan bbq glaze, parsnip thyme purée 25.75

DUCK & DUCK smoked duck confit, cauliflower purée, toasted fregola, ratatouille, plum pico de gallo hoison aioli, plum gastrique, shaved roasted chestnuts 32.75

