

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 "TAQUERIA STYLE" cilantro tamale filling, chipotle lime chicken, raw salsa verde, tortilla crisp 5.75 /3 pieces

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

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 red pepper romesco, macadamia nut quinoa, heart of palm relish, pickled cherries 15.75

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

ROASTED GARKIC 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

SUCKLING PIG morel mushroom cornbread, green garlic pesto, spinach, rhubarb tomato sauce, polenta chips 13.75

Sides 6.75

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

BABY SPINACH roasted butternut & fennel, blackberries, cucumber, candied walnuts, cream cheese crouton, hazelnut orange vinaigrette 11.75

SPRING HARVEST SALAD radicchio & frisée, hickory roasted beets, cucumber, honey whipped goat cheese, oranges, buttermilk vinaigrette, pistachio granola 11.75

ICEBERG "WEDGE" egg, fennel, potato chips, gorgonzola, smoked ranch, sundried tomato, balsamic date purée 11.75

"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, parsnip purée, lentil guanciale stew, hummus "fries", basil caper salsa, mustard crème fraîche, kumquat orange marmalade 28.75

BEEF BRISKET chili coffee rubbed, bacon cheddar croquette, ratatouille vegetables, wild mushroom ragout, sweet corn relish, tomato molasses, pickled mustard seeds 32.75

PORK PORTERHOUSE char-grilled, barley red pepper saffron risotto, peach sofrito, peach barbeque glaze, fennel salad 28.75

FETTUCINI 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 ramps, root chips 23.75

TILAPIA Indiana ramp pesto risotto, baby vegetables, smoked pine nuts, oven dried tomato, morocan bbq glaze, cauliflower lemon purée 25.75

DUCK & DUCK smoked duck confit, carrot ginger purée, toasted fregola, ratatouille, mango relish, hoison aioli, mango gastrique, peanuts 32.75

