

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 "CORDON BLEU" roasted chicken, crispy swiss cheese, smoked ham 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 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

PORK BELLY six hour roasted, lemon thyme apple sauce, bourbon star anise glaze, bacon mustard, brown butter streusel 14.75

SEA SCALLOPS red flannel hash, ramp crème fraiche, pickled walnuts, smoked bacon, cherry gastrique 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 10.75

PRIME RIB "DUMPLINGS" sour cream & chive crème fraîche, crispy prosciutto, onion streusel, ramp chimichurri, leek ash 12.75

Sides 7.25

ROASTED GARLIC MASHED POTATO PURÉE

CREAMED SPINACH leeks

MAC-N-GOAT CHEESE pesto

BRUSSELS SPROUTS maple aioli, almond

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, fig balsamic glaze 12.75

ORIENTAL BEET SALAD beets, cucumber, water chestnuts, red cabbage, macadamia nuts, pineapple, crispy noodles, sesame ginger vinaigrette 12.75

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

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

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, thai curry cauliflower purée, toasted farro stew, hummus "fries" mustard crème fraiche, rhubarb red onion marmalade 28.75

HONEY SMOKED SHORT RIBS garlic potato purée, mushroom ragout, three pepper marmalade, crispy potato latke, pickled mustard seeds, ramp escabeche 32.75

LAMB TENDERLOIN ramp cheddar fritters, eggplant purée, baby carrots, red pepper romesco, smoked honey mixed nut glaze, wild watercress 29.75

FETTUCCINI crushed tomato sauce, roasted garlic ricotta, pancetta 18.75 add chicken artichoke meatballs 6.75

WILD MUSHROOM "PAELLA" kale, baby carrot, spring peas, wild mushroom rice, poached egg, saffron tomato aioli, goat cheese, bread & butter ramps, roasted turnips, root chips 24.75

TILAPIA charred ramp & parmesan risotto, baby vegetables, candied pine nuts, oven dried tomato, chorizo spiced glaze, turnip orange purée 26.75

DUCK & DUCK smoked duck confit, crispy ramp rice cake, red grape relish, fava bean coulis, brown butter crème fraiche, morel mushroom conserva 32.75

