

## Sharables

**ROSEMARY BOULE** dijon butter 5.75 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 9.75 /6 pieces

**PB&J STUFFED DATES** hickory smoked bacon, peanut butter cream cheese, strawberry chili glaze, peanut streusel 9.75 /3 pieces

**TULIP TREE TRILLIUM CHEESE** baked to order, cherry ginger rosemary jam, marcona almonds, crispy lavosh 10.75

**EVERYTHING RAMEN DEVILLED EGGS** miso, cilantro, scallion, char siu pork belly 8.75/3 pieces

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

**FOIE GRAS MOUSSE** sauterne cured, strawberry ginger jam, bingo spiced cashews, toasted country bread 12.75

**BRUSSELS SPROUTS** vietnamese sesame aioli 10.75

**BUFFALO CAULIFLOWER** creamy buffalo sauce, celery, pickled carrots, maytag blue cheese 10.75

**TENNESSEE "EGGROLLS"** pulled pork, grits, jalapeño, cheddar, bourbon bbq "kale slaw" 10.75

## Starters

**PORK BELLY** granny smith apple kimchee, hoison lime glaze, pumpkin ginger purée, crispy rice 14.75

**SEA SCALLOPS** butternut squash purée, hearts of palm relish, "molé" chips, chorizo maple glaze 15.75

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

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

**PRIME RIB "DUMPLINGS"** sour cream & onion crème fraiche, almond romesco, cucumber giardiniera, horseradish chips 13.75

## Sides

**Roasted Garlic Mashed Potatoes**

\$8.00

**Creamed Spinach** leeks \$8.00

**Mac-n-Goat Cheese** pesto \$8.00

**Risotto** lemon oregano \$10.00

## Soups & Salads

**BUTTERNUT SQUASH MAPLE** three squash relish, peppercorn cream 8.75

**FRENCH ONION** cheddar onion puff pastry, chives 8.75

**BISTRO SOUP OF THE DAY** seasonal ingredients 8.75

**BRUSSELS 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 13.75

**"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 27.75

**SALMON FILET** olive oil poached, sweet potato bacon hash, honey beet purée, hummus "fries," apricot gremolata 29.75

**BEEF SHORT RIBS** potato purée, mushroom ragout, blue cheese, potato latke, mustard seeds, sundried tomato escabeche, red pepper coulis 32.75

**AMISH CHICKEN** char siu glazed, kimchi fried rice, pickled carrots, baby bok choy, smoked onion rings, honey sweet potato, apricot coulis 31.75

**FETTUCINI** crushed tomato sauce, roasted garlic ricotta, pancetta 19.75 add chicken artichoke meatballs 7.75

**WILD MUSHROOM "PAELLA"** baby carrot, kale, poached egg, saffron aioli, goat cheese, cauliflower, pickled celery root, delicata squash, root chips 24.75

**TILAPIA** lemon oregano risotto, olive tapenade, ratatouille vegetables, roasted eggplant purée 29.75

**DUCK "PORCHETTA"** wild rice duck confit, cauliflower rosemary purée, roasted tricolor cauliflower, pear chestnut relish, mustard cider glaze, brown butter streusel 33.75

