

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
- GOAT CHEESE STUFFED DATES** hickory smoked bacon, local honey, wasabi crunch 9.75 /3 pieces
- TULIP TREE TRILLIUM CHEESE** baked to order, cherry ginger rosemary jam, marcona almonds, crispy lavosh 10.75
- CHICKEN CORDON BLEU DEVEILED EGGS** chicken, smoked ham & cheese filling, crispy cheese 8.75/3 pieces
- CHEESE PLATE** tulip tree creamery cheeses, housemade sopressata 15.75
- FOIE GRAS MOUSSE** sauterne cured, strawberry ginger jam, bingso 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 GARLIC HUMMUS** 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 fraîche 13.75

Sides

- Roasted Garlic Mashed Potatoes**
\$8.00
- Creamed Spinach** leeks \$8.00
- Mac-n-Goat Cheese** pesto \$8.00
- Risotto** tom yum flavors \$10.00

Soups & Salads

- BUTTERNUT SQUASH MAPLE** three squash relish, peppercorn cream 8.75
- FRENCH ONION** cheddar onion puff pastry, chives 7.75
- BISTRO SOUP OF THE DAY** seasonal ingredients 7.75
- 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 fraîche, 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, Indiana rhubarb escabeche, red pepper coulis 32.75
- PORK TENDERLOIN** 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
- SQUASH "PAELLA"** baby carrot, kale, three squash rice, poached egg, saffron aioli, goat cheese, cauliflower, pickled celery root, delicata squash, root chips 24.75
- TILAPIA** kaffir lime & curry risotto, baby vegetables, candied cashews, hot-n-sour glaze, thai sweet potato purée 29.75
- DUCK & DUCK** rosemary duck confit arancini, pumpkin sage purée, pickled apple fennel relish, pepita granola, cider glaze 33.75

