

## SOUPS & SALADS

### Butternut Squash

three squash relish, maple cream 7.75

### French Onion

cheddar onion puff pastry, chives 7.75

### Bistro Soup of the Day

seasonal ingredients 7.75

### French Country Spinach

baby spinach, goat cheese croutons, fingerling potatoes, grilled asparagus, bacon, almond pesto, lavender pickled strawberries, sherry mustard vinaigrette 10.75

### Spring Harvest Salad

radicchio & frisée, hickory roasted beets, cucumber, honey whipped feta, oranges, buttermilk vinaigrette, pistachio granola 10.75

### Baby Iceberg Wedge

crumbled egg, shaved fennel, potato straws, giardiniera, gorgonzola, smoked ranch dressing, tomato jam 10.75

### “Toad in a Hole”

toasted brioche, egg, artichokes, prosciutto, roasted pepper and olive relish, arugula, candied walnuts, taleggio cheese, mushroom truffle coulis 11.75

## SIDES

6.75

### Mashed Potato Purée

**Creamed Spinach** leeks

**Mac-n-Goat Cheese** pesto

**Kung Pao Brussel Sprouts** celery, peanuts

## LARGE PLATES

### Stanley's Meatloaf

chile jam, whipped potato purée, broccoli, vermont white cheddar cheese, crispy vidalia onion 25.75

### Salmon au Poivre

olive oil poached, wild mushroom croquettes, ratatouille, broccoli purée, almond relish, chipotle date coulis 28.75

### Beef Brisket

crispy hash browns, ratatouille vegetables, creamed greens, morel mushrooms, rhubarb ketchup, hickory gastrique, pickled mustard seeds 32.75

### Pork Schnitzel

lemon glaze, quinoa, bacon vinaigrette, sweet & sour radish, baby carrots, cauliflower purée, romanesco, pork pan juices, watercress salad 28.75

### Wild Mushroom “Paella”

kale, butternut squash, oven dried tomato, wild mushroom artichoke rice, local egg, yellow pepper saffron aioli, goat cheese, pickled shallots, root chips 23.75

### Fettuccini

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

### Tilapia

Indiana wild ramp risotto, fennel jam, petite vegetables, crispy leeks, artichoke lemon purée 25.75



### Duck & Duck

sesame duck confit, Indiana ramp crepe, gochujang aioli black current relish, pickled daikon and carrots, roasted pecans, pear barbeque coulis 29.75