

SHAREABLES

LOBSTER PARFAIT 15

parsnip puree, red wine demi

BURRATA 13

orange, black olive caramel, basil oil, crostini

CRABCAKE 12

black garlic emulsion, preserved lemon & chive

CARROTS 9

grilled carrots, za-taar spiced, citrus crème fraiche, candied pecans

CALAMARI 10

spicy sweet thai sauce, peanuts, red onion, banana pepper rings, sweet drop peppers, herbs, and a tangy lemon aioli

SEARED GNOCCHI 14

roasted pears, squash puree, madeira brown butter, crispy sage, pecorino

TUNA TAR TAR 15

soy, sweet chili, avocado, shallot, plaintain chips

PICK 3/18 PICK 5/27 PICK 7/33 ARTISANAL CHEESE SELECTIONS

Choose from our International & Domestic selections of cheeses. served with local honeycomb, golden raisin mostarda, assorted fruits, berries and crostini. Humboldt Fog / Stilton with mango & ginger / Port Wine Derby / Midnight Moon / Gruyere / Manchego / Black Diamond 2 year Cheddar / Four year Gouda / Gorgonzola Dolce / Drunken Goat / Maytag Blue / Marco Polo Cheddar. Please ask a Server for a cheese description sheet to learn more about these cheeses.

BUTCHER BOARD 22

pâté, sopressata, duck prosciutto, cornichons, dijon mustard, crostini

SHRIMP & GRITS 14

jumbo gulf shrimp, tasso ham, shrimp jus, bell pepper, heirloom tomato, cheesy grits

TRUFFLE FRIES 8

parmesan, truffle oil, chive, garlic aioli

CARAMELIZED BRUSSEL SPROUTS 9

bacon, st andre triple cream brie

"TWISTED" BISTRO BURGER 13

smoked bacon, brie, caramelized onions, whole grain mustard aioli

SOUPS

ROASTED APPLE ONION GRATINEE 8

french onion soup with a hint of apple, topped with gruyere, provolone and parmesan

DAILY SELECTION 7

Ask your Server

Consuming raw or undercooked meats or seafood may increase your risk of food borne illness

SALADS

GREENS 8

baby red & green oak leaf lettuces, sea salt, fine herbs, dijon vinaigrette

PEAR 11

endive, frisee, haricot vert, maytag blue, sherry walnut vinaigrette

ROASTED BEET 12

cross, frisee, goat cheese, chocolate balsamic & champagne vinaigrettes, pickled cherries

BARLEY 11

green mango, golden raisins, kale leaves, ricotta salata, tarragon vinaigrette, crispy quinoa

ENTRÉES

CANDIED BEEF SHORT RIBS 30

polenta, rapini, tomato brown butter, pickled shallot & parsley

WALLEYE PIKE 30

manilla clams, andouille, swiss chard, fingerlings, pimperade

CHICKEN & DUMPLINGS 26

pan roasted breast & thigh, knefla, leeks, braised greens, pickled cranberries, baby carrots, natural broth

PORK BELLY 28

celeriac puree, braised red cabbage, sour apple, maple

CORVINA 29

melted endive, sunchoke, cucumber, almond veloute, grapefruit, shaved fennel

HANGER STEAK 32

crispy fingerlings, salsify, sprout leaves, sechuan pepper, blueberry demi, kumquat gremolata

SCALLOPS 36

truffled porridge, beech mushrooms, fennel jam, parsley vinegar, olive jus, pea tendrils

DUCK BREAST 30

spaghetti squash, baby turnips, soy chestnut confiture, red watercress

ROASTED CAULIFLOWER 22

beluga lentils, caramelized onion, date walnut aillande, yogurt & mint



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