

Dinner



Starters

Daily Soup - 7.00
Ask Your Server

Fried Olives - 7.00
Mayo / Lemon / Puttanesca Sauce

Foie Gras Paté - 16.00
Cornichon / Mustard / House Bread

Salmon Gravlax - 13.50
House Cured Salmon / Fried Capers / Cornichon

Roasted Cauliflower - 10.00
Romesco Sauce / Cheddar / Gremolata

Goat Cheese Croquette - 12.00
Romesco Sauce / Pickled Radish

Fried Calamari - 13.00
Mayo / Fried Capers / Banana Peppers

Sauerkraut Potatoes - 8.00
Crispy Potato / Horseradish / Sour Cream / House Sauerkraut

Mussels & Fries - 14.00
Daily Broth / Fries / House Bread

Cheese & Chop Board
Local Cheeses / Cured Meats / House Pickles & Bread
Small - 22.00 / Large - 44.00

Salads

Heritage Greens - 8.00
Pickled Radish / Marinated Artichokes / Sunflower Seeds

Caesar - 9.00
Double Smoked Bacon / Parmesan / Romaine

Bibb & Blue - 9.00
Boston Bibb / Ermite Blue / Marinated Artichokes

Fried Brussels Sprouts - 9.00
Sunflower Seeds / House Vinaigrette / Parmesan

Mains

Steak Frites - 42.00

20oz Rib Steak / Parmesan Fries / Mayo / Steak Sauce / Choice of Veg
Add Ermite Blue Cheese - 2.00

Chicken Puttanesca - 24.00

Olives / Capers / Tomato / Crusty Bread / Roasted Peppers

Thai Curry & Rice Noodles - 18.00

Chicken / Shrimp / Coconut Curry / Rice Noodles

Seared Albacore Tuna - 30.00

Potato Salad / Marinated Artichokes / Romesco Sauce / Gremolata

Duck Cassoulet - 26.00

Sausage / White beans / Duck Confit / Double Smoked Bacon

Seafood Rotini - 18.00

Shrimp / Mussels / Calamari / Capers / Rosé Sauce

Rabbit Tagliatelle - 20.00

Rabbit Confit / Thyme / Double Smoked Bacon / Mushrooms / Cream Sauce

Mushroom Tagliatelle - 16.00

Ermite Blue / Sweet peas / Roasted Shallots / Cream Sauce

Sides & Veg

Edamame - 5.00

Creamed Kale - 4.00

Minted Sweet Peas - 3.00

Saute Mushroom & Garlic - 4.00

Cheddar Cauliflower - 5.00

Fried Brussels Sprouts - 4.50

House Pickled Pearl Onions - 4.00