



Appetizers

Cocoa Seared Jumbo Scallops

Sweet Potato Mousse, Micro Celery, Pecan Vinaigrette

\$13

House Made Ravioli with Cauliflower, Leek and White Truffle

Chanterelle Mushrooms, Parsley Brown Butter

\$10

Vanilla Poached Maine Lobster

Frisée Lettuce, Local Baby Strip Beets, Crisp Beans, Smoked Maple Porter Dressing

\$13

New York State Foie Gras

Egg Battered Chocolate Cherry Bread, Micro Peppergrass, Black Pepper Caramel Sauce

\$15

Cider Braised Pork Belly

Seckle Pear and Frisée Salad, Grain Mustard Vinaigrette

\$11

Lobster Bisque

Leek and Lobster

\$9

Potato and Leek Soup

Crisp Honey Ham, Potato and Scallion Relish

\$8

"Brogue Hydroponics" Baby Romaine Lettuce

Soft Boiled Egg, Roasted Garlic Dressing, Sourdough Tuile

\$9

Lakeville Petite Mizuna and Peppergrass Salad

Baby Lady Apples, Walnuts, Wild Boar Bacon Dressing

\$8

Entrees

Grilled Beef Filet

Sweet Potato Puree, Smoked Cipollini Onions, Fall Mushrooms

\$37

Suggested Wine Selection: Rex Hill Pinot Gris, Palo Alto Proprietary Blend

Roasted Lancaster County Chicken Breast

"Apple Tree" Goat Cheese & Pecan Bread Pudding, Glazed Rainbow Carrots

\$30

Suggested Wine Selection: Broglia Gavi di Gavi, Montoya Pinot Noir

Braised Veal Shank

Butterscotch Bean Cassoulet, Spaghetti Squash

\$35

Suggested Wine Selection: Kumeu River Chardonnay, Tarrica Red Zinfandel

Pan Seared Black Cod

Toasted Walnut Spaetzle, Roasted Heirloom Beets, Cider Reduction

\$34

Suggested Wine Selection: LaCrema Chardonnay, Aquinas Cabernet Sauvignon

Pomegranate & Black Pepper Rubbed Venison Chop

Braised Red Cabbage and Apples, Cocoa Nib Jus

\$39

Suggested Wine Selection: J. Lohr Riesling, Liberty School Syrah

Olive Oil Poached Coho Salmon

Celery Root Linguini, Holland Leeks, Horseradish Consommé

\$32

Suggested Wine Selection: Le Crema Chardonnay, Montoya Pinot Noir

River and Glen Duck

Seared Breast, Chestnut & Duck Confit Hash, Red Grape Emulsion

\$38

Suggested Wine Selection: J Lohr Riesling, Bianchi Pinot Noir

Local Brie Cheese & Butternut Squash Strudel

Broccoli Rabe, Pecan Vinaigrette

\$28

Suggested Wine Selection: Kumeu River Chardonnay, Tarrica Red Zinfandel

Fish of the Day

Market Price

* "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness."

*Menu and pricing subject to change without notice.