



## BARN DINNER

### **Soup 6/8**

Seasonally inspired

### **Oyster MP**

Lemon, horseradish, mignonette

### **Buttermilk Biscuits 9**

Cultured butter, house preserves

### **Oxley Salad 8**

Mixed greens, spiralized roots, pumpkin seeds, currants, sumac cream, hand deck cheese, sunflower vinaigrette

### **Sticky Pickled Duck Wings 13**

Szechwan vinaigrette, sugared chili's, sesame, radish, scallion

### **Charcuterie 25**

### **Cheeseboard 22**

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### **Ribeye 40**

Black garlic smashed potatoes, smoked mustard  
Bearnaise, broccolini

### **Lamb Shank 38**

Roasted garlic polenta, maple heirloom carrots, crispy shallot rings,  
gremolata, Cab Franc Jus

### **Seared Scallops 36**

Pea puree, pork braised lentils,  
grilled radicchio, shoots + radishes

### **Lake Erie Yellow Perch 28**

Panko, tartar, house slaw, hand cut fries

### **Cauliflower Cream Agnolotti 28**

Asparagus, minted pesto, pickled roasted cauliflower, pine nuts, lemon

We offer a variety of house made desserts daily

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*Please inform us of any food allergies or sensitivities.*