



BARN DINNER

Soup 6/8

Seasonally inspired

Oyster MP

Lemon, horseradish, mignonette

Heirloom Tomato Salad 9

Pickled cherries, husk cherries, frisée, torn herbs, cold pressed
Canola, bee pollen, fresh ricotta

Sticky Pickled Duck Wings 13

Szechwan vinaigrette, sugared chilis, sesame,
radish, scallion

Beef Tartare 14

Sour cream + onion fingerling chips, mixed pickles,
chili, mayo, herbs

Cheese Plate 22

Charcuterie 25

Ribeye 40

Black garlic smashed potatoes, smoked mustard
béarnaise, seasonal vegetable

Jerk Short Ribs 34

Cider peach braised kale, tomato chow chow,
johnny cakes

Pork Shoulder 29

Mustard spaetzle, roasted mushrooms, spinach,
cabernet franc jus

Lake Erie Yellow Perch 28

Panko, house slaw, hand cut fries

Moroccan Spiced Fish Stew 36

Cod, clams, mussels, squid, chick peas,
sourdough

Green Bean Falafel 27

White bean purée, mint labneh, braised Swiss chard,
smoked shallots

We offer a variety of house made desserts daily

Please inform us of any food allergies or sensitivities.