



BARN DINNER

Soup 6/8

Seasonally inspired

Oyster MP

Lemon, horseradish, mignonette

Sticky Pickled Duck Wings 13

Szechwan vinaigrette, sugared chilis, sesame, radish, scallion

Vietnamese Beef Tartare 14

Mint, cilantro, pickled carrot, radish, fish sauce, potato chips

Cheese Plate 22

Charcuterie 25

Ribeye 40

Black garlic smashed potatoes, smoked mustard béarnaise, seasonal vegetable

Honey Glazed Duck Breast 34

Pickled red cabbage, warm farro salad, cranberries, chilis
Fried cauliflower, rosemary cabernet franc jus

Pork Chop 33

Bone-in chop, mustard spaetzle, pear, napa cabbage, smoked ham hock, ginger apple purée, crispy leeks

Lake Erie Yellow Perch 28

Panko, house slaw, hand cut fries

Scallops + Sausage 36

Celeriac apple puree, garlic port sausage, crispy Brussels, walnut, green sauce, potato hay

Agnolotti 28

Squash and five brothers cheese stuffed, blistered cherry tomatoes, crispy basil, spiced pumpkin seeds

We offer a variety of house made desserts daily
Please inform us of any food allergies or sensitivities.
