



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 Chop 33

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

Lake Erie Yellow Perch 28

Panko, house slaw, hand cut fries

Moroccan Spiced Fish Stew 36

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

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.

Executive Chef Aaron Lynn, Sous Chef Josh Gardner Costa