

BARN DINNER MENU

Soup 6/8
Daily creation

Oysters MP
Lemon, fresh horseradish, house mignonette
Pairing: Pelee's Mousseux de Pomme (by the bottle)

Sticky Pickled Duck Wings 13 (GF)
Honey + szechuan vinaigrette, sugared chilis,
toasted sesame, radish scallion salad
Pairing: Riesling

Cheese Board 25 (V)
Five cheeses, fresh fruit, baguette

Charcuterie Plate 30
Three cheeses, selection of cured meats, fresh fruit, baguette
Gluten free crackers available

ENTRÉES

Ribeye 40
Black garlic smashed fingerlings,
winter vegetables, béarnaise
Pairing: Cabernet Sauvignon

Rack of Lamb 38
Parsnip polenta, charred rapini,
spicy pickled grapes, mint chocolate granola, port jus
Gluten free, no granola
Pairing: Ripper

Crisp Duck Breast 32
Espresso spaetzle, pickled confit leg,
kabocha and orange puree, fried Brussels sprouts
Gluten free, no spaetzle
Pairing: Pinot Noir Oxley Bluff

Potato Wrapped Cod 30 (GF)
Bacon and mustard creamed cabbage, potato hay,
toasted nori, dilled radish, sauce gribiche
Pairing: Chardonnay

Hand Cut Carrot Pappardelle 28 (V)
Whipped feta, cumin and carrot butter sauce,
toasted pine nuts, black kale
Pairing: Riesling

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