

BARN DINNER

MENU

Soup 8
Daily creation

Oysters MP
Lemon, fresh horseradish, house mignonette
Pairing: Auxerrois

Sticky Pickled Duck Wings 15 (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 45 (GF)
Black garlic smashed fingerlings,
seasonal vegetables, Béarnaise
Pairing: Cabernet Sauvignon

Bison Short Rib 35
Pressed, boneless short rib, sorghum glazed carrots,
toasted barley stew, bacon lardons, herbed gremolata
Pairing: Cabernet Franc Reserve

Pork 32
Thick cut bone in chop, crispy mustard Brussels,
warm farro salad, pickled apples, Ripper jus
Pairing: Pinot Noir Oxley Bluff

Lake Erie Yellow Perch 28
Panko, tartar, coleslaw, house frites
Gluten free, sautéed
Pairing: Riesling

Risotto 28 (V) (GF)
Wild mushrooms, sweet peas, horseradish,
whipped fresh cheese
Pairing: Pinot Noir

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

