

BARN DINNER

MENU

Soup 8
Daily creation

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

Beef Tartare 20
Toasted house sourdough, beet purée,
blue cheese, arugula, pickles, horseradish
Pairing: Pinot Noir

Spring Salad 11 (V)
Roasted carrot hummus, French lentils, spring vegetables,
mixed greens, beet chips, shaved Gunn's Hill cheese
Pairing: Auxerrois

Sticky Pickled Duck Wings 17 (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 54 (GF)
Black garlic smashed fingerlings,
seasonal vegetables, Béarnaise
Pairing: Cabernet Sauvignon

Surf and Turf 40
Short rib, seared scallops,
smoked mustard potatoes, pea purée
Pairing: Cabernet Franc Reserve

Spiced Honey Glazed Cornish Hen 33
1/2 hen, leek bread pudding,
rosemary carrot purée, Brussels
Pairing: Chardonnay

Lake Erie Yellow Perch 28
Panko, tartar, coleslaw, house frites
Can be gluten free/sautéed
Pairing: Riesling

Wild Ramp Agnolotti 29 (V)
Wild mushroom duxelles, mascarpone,
handeck crisps, brown butter, pickled ramps
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

