

BARN DINNER

MENU

Soup 8
Daily creation

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

Savoury Fritters 15
Ask your server for the daily selection

Autumn Salad 13 (V)
Tomato purée, white beans, lentils, Seasonal
Vegetables, pine nuts, shaved Gunn's hill cheese
Pairing: Regent

Sticky Pickled Duck Wings 17 (GF)
Honey + Szechuan vinaigrette, sugared chilis,
toasted sesame, radish scallion salad
Pairing: Auxerrois

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

Crispy Skinned Duck Breast 34
Rye spaetzle, granny smith apples, lemon garlic spinach, haskap Jus
Pairing: Cabernet Franc Reserve

Roasted Cornish Hen 33
Mushroom + leek bread pudding, squash purée, garlic cauliflower
Pairing: Pinot Noir

Lake Erie Yellow Perch 29
Panko, tartar, coleslaw, house frites
Gluten free option available
Pairing: Riesling

Trout Amandine 32 (GF)
White beans, almond beurre blanc, green beans
Pairing: Chardonnay

Ricotta Cavatelli 29 (V)
Charred rapini, arugula, ramps, blistered cherry
tomatoes + chili whipped ricotta
Pairing: Wowza

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

