

BARN DINNER

MENU

Soup 6/8
Daily creation

Oysters MP
Lemon, fresh horseradish, house mignonette
Pairing: Pelee's Apple Sparkling (by the bottle)

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

Cheese Board 25
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
House mustard + herb crusted,
soft goat cheese polenta, roasted golden beets, cumin spiced
red beets + pistachio crumb
Pairing: Ripper

Pan Roasted Whitefish 30 (GF)
Potato bravas, lemon garlic spinach,
chorizo, aioli
Pairing: Chardonnay

Sweet Potato Gnocchi 28
Handeck, wild mushroom,
brown butter, miso
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