

# BARN DINNER

## MENU

**Soup 8**  
Daily creation

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

**Savoury Fritters 15**  
Ask your server for the daily selection

**Summer Salad 12** (V)  
Tomato braised couscous, goat cheese mousse, chimichurri,  
charred vegetables, fried chickpeas, pickled haskaps, candied pecans  
Pairing: Pinot Noir

**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

**Duck Breast 34** (GF)  
Green lentils, maple braised kale, sweet corn purée, pickled haskap jus  
Pairing: Regent

**Spiced Grilled Hen 33** (GF)  
Summer succotash, andouille sausage, avocado purée  
Pairing: Pinot Noir

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

**Trout Amandine 32**  
White beans, almond beurre blanc, green beans  
Pairing: Chardonnay

**Ricotta Cavatelli 29** (V)  
Swiss chard pesto, roasted tomatoes, pickled rainbow chard stems  
Pairing: Toast of the Town

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

