

# 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   
Tomato braised couscous, goat cheese mousse, chimichurri,  
charred vegetables, fried chickpeas, pickled haskaps, candied pecans  
Pairing: Pinot Noir


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

Duck Fried Rice 34   
Hoisin + Togarashi glazed duck breast, jasmine rice, edamame,  
peppers, bok choy, chinese sausage  
Pairing: Wowza

Grilled Cornish Hen 33   
1/2 hen, charred poblanos, sweet corn, cotija, lime crema,  
corn tostada, chili de arbol  
Pairing: Auxerrois

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

Crisp Skinned Trout 32  
Patatas bravas, romesco sauce, Romanesco, olive oil  
Pairing: Regent

Garlic Scape Pappardelle 29   
Basil, zucchini, slow roasted cherry tomatoes,  
toasted pinenuts, shaved handeck  
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

