

Mother's Day

LUNCH MENU

appetizers

Asparagus Soup 9

Grilled cheese croutons, buttermilk cream

Oysters MP

Lemon, fresh horseradish, house mignonette

Beef Tartare 20

Toasted house sourdough, beet purée,
blue cheese, arugula, pickles, horseradish

Asparagus 14

Smoked confit potatoes, shaved speck,
bright citrus hollandaise

Mushroom Toast 15

Wild mushrooms, sweet pea, mascarpone,
soft egg, bitter greens

entrées

Steak Salad 30

NY strip, shredded iceberg, blue cheese crumbles,
kewpie, dijon, tomato, bacon, sourdough croutons

Barn Burger 17

Six ounce ground chuck, bibb lettuce, tomato, blue
or aged cheddar cheese, red onion jam, dill mustard
shallot sauce, brioche bun,
hand cut frites

Lake Erie Yellow Perch 21

Panko, tartar, coleslaw, house frites

Quiche 17

Leek, brie, asparagus, charred leek purée,
arugula pickled fennel salad

Coconut Curry Mussels 19

PEI blue mussels, coconut cream, cilantro, basil,
house flatbread

Please inform us of any allergies or sensitivities.

Executive Chef Aaron Lynn, Sous Chef Josh Gardner Costa