



BARN DINNER

Soup 8
Daily creation

Oysters MP
Lemon, horseradish, mignonette
Pairing: Riesling

Savoury Fritters 15
Ask your server for the daily selection

Maple + Blueberry Sausage Rolls 16
Frisee and radish salad, buttermilk cream,
cranberry relish, mustard vinaigrette
Pairing: Riesling

Winter Salad 13
Farro, pickled cranberries, goat cheese, arugula,
roasted pecans, fig vinaigrette
Pairing: Pinot Gris

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

Cheese Board 25 | Charcuterie Plate 30



Beef Tenderloin 55
Horseradish parmesan crust, pommes paillason,
creamed spinach, jus
Pairing: Cabernet Sauvignon

Lamb Shank 36
Tomato and wine braised, warm curried couscous and
vegetable salad, garlic rapini, pomegranate jus
Pairing: Cabernet Franc Reserve

Cornish Hen 33
Leek and mushroom bread pudding, parsnip puree,
crispy brussels sprouts, dark chicken jus
Pairing: Oxley Bluff Pinot Noir

Crisp Skinned Salmon 35
Dill and mustard beurre blanc, fennel and celery root slaw,
toasted rye spaetzle, pickled pearl onions
Pairing: Chardonnay

Agnolotti 29
Manchego and almond stuffing, hot olive
and garlic sauce, olive oil
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

