



Dinner Menu

Starters

Maple Roasted Butternut Squash Soup with Candied Pecans and Sage
-14-

Pan Seared East Coast Sea Scallops with Crispy Confit Pork Belly
Quiet Acres Apple Puree, Radish Slaw
-23-

Roasted Heirloom Beet Salad with Wildflower Honey and Whipped Goat Cheese
Toasted Hazelnuts, Niagara Sherry Vinaigrette
-18-

Ohme Farms Salad Greens with Crabapple Vinaigrette
Toasted Pecans, Aged Cheddar
-20-

Housemade Potato & Herb Gnocchi with Marc's Wild Mushrooms
Swiss Chard, Shaved Monforte Toscano Cheese
-22 appetizer / 28 main course-

Mains

Pan Seared BC Halibut Filet with Grilled Broccolini
Confit Ohme Farms Fingerling Potatoes, Caviar Beurre Blanc
-38-

Grilled Beef Striploin with Truffle Pomme Puree
Roasted Ohme Farms Shallots, Wild Autumn Mushrooms, Red Wine Reduction
-46-

Pancetta Wrapped Pork Tenderloin
Caramelized Onion & Sage Bread Pudding, Mulled Crabapple Jus
-36-

Thyme Roasted Heritage Chicken with Creamy Polenta
Buttered Local Vegetables, Lemon & Herb Gremolata, Roasted Chicken Jus
-34-

Side Dishes & More

Fresh Treadwell Bakery Bread with Baco Noir Vinegar & Cold Pressed Canola Oil
-6-

Fresh Cut Frites with Rosemary and Sea Salt
-10-

Selection of Charcuterie & Artisanal Cheeses with Preserves and Toast
-30-

Vegan options available upon request
Please inform your server of any dietary restrictions or allergies
Please note that taxes and gratuity are not included

Thank you for joining us. We hope you enjoy your experience

Wine List

2018 Sparkling, 13 th Street “Blanc de Blanc”	18 (6oz) / 70
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2017 Riesling, Flat Rock “Nadja’s Vineyard”	14 (6oz) / 56
2018 Chardonnay, Hidden Bench “Bistro”	17 (6oz) / 68
2018 Sauvignon Blanc, Leaning Post	17 (6oz) / 68
2019 Chenin Blanc, Big Head	16 (6oz) / 64
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2018 Rose, 2027 Cellars	12 (6oz) / 44
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2018 Pinot Noir, The Farm “Black Label”	17 (6oz) / 65
2019 Gamay, Malivoire “Genova”	18 (6oz) / 70
2018 Tuscan Red Blend, Poggio di Guardia “SerPrimo” (<i>Italy</i>)	18 (6oz) / 70
2016 Cabernet Franc, Fogolar	23 (6oz) / 90

Sparkling	NV Itinera Prosecco (<i>Italy</i>) -52- NV Tarlant Brut Reserve Champagne (<i>France</i>) -104- 2015 Schramsberg Brut Rose (<i>USA</i>) -185-
Rose	2019 Leaning Post Rose -60- 2019 Domaine La Grande Bauquiere (<i>France</i>) -65- 2010 R. Lopez De Heredia Vina Tondonia Rose Gran Reserva (Spain) -155-
White	2017 Cave Springs “Adam Steps” Riesling -79- 2012 Ravine Riesling (Botrytis Affected) -89- 2017 Charles Baker “Picone Vineyard’ Riesling -94- 2019 Tornatore Etna Bianco (<i>Italy</i>) -80- 2017 On Seven Chardonnay -97- 2017 Bachelder “Willms Vineyard” Chardonnay -104- 2017 Pearl Morissette “Cuvee Dix Neuvieme” Chardonnay -115- 2017 Domaine Oudin Chablis (<i>France</i>) -95- 2009 Maison Roche de Bellene Mersault (<i>France</i>) -174- 2017 Antica Napa Valley Chardonnay (<i>USA</i>) -133- 2019 Five Rows Sauvignon Blanc -99- 2018 Scarpetta Pinot Grigio -61- 2018 Big Head “RAW” Chenin Blanc -89- 2019 Domaine Wachau “Weissenkirchen Federspiel” Gruner Veltliner -65-
Red	2016 Creekside “Iconoclast” Syrah -79- 2016 Jean Foillard “Cote du Py” Morgon (<i>France</i>) -145- 2016 Domaine Queylus “Signature” Pinot Noir -69- 2014 Hidden Bench “Felseck Vnyd” Pinot Noir -135- 2016 Five Rows Pinot Noir -118- 2016 The Farm “Mason Vineyard” Pinot Noir -125- 2016 Rippon Pinot Noir (<i>New Zealand</i>) -167- 2017 Peay Vineyards “Pomarium” Sonoma Coast Pinot Noir (<i>USA</i>) -235- 2012 Daniel Lenko Syrah -125- 2012 Chateau Roque Medoc Bordeaux (<i>France</i>) -68- 2018 Alain Graillot Crozes-Hermitage (<i>France</i>) -125- 2016 Big Head “Select” Cabernet Franc -126- 2017 Burrowing Owl Cabernet Sauvignon -118- 2016 Adaptation Napa Valley Cabernet Sauvignon (<i>USA</i>) -222- 2017 Malivoire “Stouck Farmstead Red” -66- 2017 Icellars “Reserve Red” Red Blend -95- 2018 Venus la Universal Dido (<i>Spain</i>) -85- 2014 Henschke “Keyneton Euphonium” Red Blend (<i>Australia</i>) -166 2018 Mas Martinet “Bru” Priorat Blend (<i>Spain</i>) -109- 2012 Roagna “Langhe Rosso” Nebbiolo (<i>Italy</i>) -170- 2018 Envinata “Albahra” (<i>Spain</i>) -96- 2001 Clos des Papes Châteauneuf-du-Pape (<i>France</i>) -365-
Beer	The Exchange Amber Ale 8.5 Silversmith Black Lager 8.5 Oast Barn Raiser Pale Ale 8.5 Counterpart Blonde Ale 8.5

Our guests are welcome to bring their own wine at corkage fee of \$35 per bottle
(maximum one bottle per couple)