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|---|-----------------|
| risotto cakes | 6 ⁹⁵ |
| fried risotto, stuffed with port salut, served with a house made tomato sauce | |
| hemp seed hummus | 5 ⁹⁵ |
| organic chick peas, flavored with cumin and olive oil, drizzled with hemp seed oil | |
| farm-raised scallop satay | 7 ⁹⁵ |
| grilled, with an orange-soy glaze, chive scented rice, and cilantro-lime sauce | |
| bison pierogi | 6 ⁹⁵ |
| hand made dumplings, breaded and pan fried, served with red onion, bacon, and sour cream | |
| chicken wings | 8 ⁹⁵ |
| 1 lb. all natural chicken wings prepared with our dry rub served in buffalo or honey bbq sauce | |
| quesadilla | 7 ⁹⁵ |
| roasted vegetable and black bean or chipotle chicken, with monterey jack and cheddar cheeses, served with sour cream, guacamole, and pico de gallo | |
| chicken spring roll | 7 ⁹⁵ |
| filled with chicken flavored with lime and sriracha, rice, and bean sprouts with a sweet and sour sauce | |
| warm mushroom dip | 6 ⁹⁵ |
| wild mushrooms flavored with herbs and red wine, served with crostini | |
| american artisan cow's milk cheese plate | 8 ⁹⁵ |
| serena cheese, italian-style cheese, three sisters farmstead, california smoked cheddar, gold medal, american cheese society 2006, fiscalini farms, ca thomasville tome, award winning raw cheese, sweet grass dairy, georgia | |
| <hr/> | |
| caesar salad* | 5 ⁹⁵ |
| whole leaf romaine lettuce, shaved parmesan, house made dressing and croutons | |
| house salad | 5 ⁹⁵ |
| organic mixed greens, cherry tomatoes, balsamic vinaigrette | |
| spinach cobb salad | 9 ⁹⁵ |
| grilled chicken, blue cheese, bacon, red onion, avocado, house made vinaigrette | |
| frisee and fruit salad | 7 ⁹⁵ |
| apples, pomegranate, oranges, blue cheese, walnuts, with a raspberry vinaigrette | |

lentil salad

7⁹⁵

soaked lentils, almonds, onion, celery root, carrot, champagne grapes,
ver jus

to any salad: add grilled chicken for \$4⁹⁵, grilled salmon for \$7⁹⁵

roasted kabocha soup

5⁹⁵

purée of japanese pumpkin

wild mushroom and barley stew

5⁹⁵

various wild mushrooms, barley, carrots, potato, onion, celery

please note that 20% gratuity will be added to all parties of six or
more

farm-raised mussels and fries

12⁹⁵

prince edward island mussels, served in a broth of shallot, leek and allagash white

bison short ribs

15⁹⁵

pureed acorn squash, braised leeks, au jus and macerated cherries

wild alaskan salmon

15⁹⁵

grilled wild caught alaskan salmon, white beans, bacon, and white wine cream

niman ranch boneless porkchop

14⁹⁵

grilled pork loin, apple and sweet potato gratin, mustard sauce

pan roasted amber jack

14⁹⁵

horseradish whipped potato, crispy onion strings, lemon butter sauce

tempura tofu

9⁹⁵

sautéed vegetables, and a soy sesame sauce

new frontier bison burger*

10⁹⁵ 100% virginia-raised bison

bison dog

7⁹⁵

¼ lb blend of beef and bison, pretzel roll, sauerkraut

vegan burger

9⁹⁵

black beans, pureed mushrooms, panko, walnuts, milled flax seed, seasonings

grilled chicken breast sandwich

9⁹⁵

bell and evans chicken breast marinated in lemon juice and pepper corns, grilled wheat bread

burgers, dogs, and grilled chicken come with a choice of: house salad or fries mushrooms, sautéed onion, cheddar, blue cheese, swiss, provolone, and bacon!

niman ranch pulled pork sandwich

8⁹⁵

slow-roasted pork tossed in our chimay bbq sauce topped with coleslaw

veggie sandwich

7⁹⁵

grilled eggplant, zucchini, roasted red pepper, alfalfa sprouts and goat cheese on toasted multi-grain bread

duck sandwich

9⁹⁵

duck confit with brie, raspberry preserves, and arugula, served on toasted rosemary bread

open faced oyster sandwich

9⁹⁵

farmed blue point oysters briefly fried, with cheddar cheese and sherry-wine sauce on ciabatta roll

cheesecake
ever changing flavors
please ask your
server
4⁹⁵

bread pudding
delicious, with warm
bourbon sauce
4⁹⁵

**fresh berries
with bavarian
crème**
yummy
4⁹⁵

*consuming raw or undercooked meat, fish, or shellfish may increase your risk
of food borne illness, especially if you have certain medical conditions