

menu



- APPETIZER -

STEAK TARTARE WITH SMOKED KETTLE CHIPS 16.95

Grainy mustard aioli, pickled shallots, caper
chive and parmesan GF

CARROT MISO SOUP WITH
CORIANDER CREME 8.95 GF,VO

CHEF'S GARDEN SALAD 10.95 V, GF
Fresh greens, sweet peppers, cucumber, choice of
select dressings: blue cheese, ranch, balsamic,
caesar, raspberry, italian

CAESAR SALAD 10.95
Crisp romaine hearts, multigrain croutons,
crumbled bacon, creamy house dressing,
parmigiano GFO

- MAIN COURSE -

DUCK CONFIT WITH BALUGA
LENTIL CASSOULET 38.95
Chili charred broccoli and whiskey citrus jus GF

HIBISCUS GLAZED SALMON WITH
PARSNIP PUREE 29.95
Butter poached asparagus and fava bean GF

RIGATONI ALLA ZOZZONA 28.95
Guanciale, salami tartufo, pecarino, tomato GFO

VEGAN LENTIL BOLOGNESS 22.95
Sundried tomato and kalamata crumb GFO

- DESSERT -

BANOFFEE PIE 9.95

WARM ORANGE FIG PUDDING 9.95

FRESH FRUIT 7.95

ICE CREAM 4.95

ICE CREAM SUNDAE 5.95
chocolate or butterscotch

HARVEST & HEARTH

V - Vegan / VEG - Vegetarian / GF - Gluten Free
VO - Vegan on Request / GFO - Gluten Free on Request