



## SMALL PLATES

<b>Autumn Vegetable Carpaccio</b>	<b>\$12</b>	<b>Charcuterie</b>	<b>\$18</b>
shaved vegetables, apples, citrus vinaigrette, pepitas, parmesan		prosciutto di parma DOP, 'nduja, finnochiona, Parmesan Reggiano DOP, marcona almonds, chutney	
<b>Roasted Beet Salad</b>	<b>\$12</b>	<b>Shrimp &amp; Capicola</b>	<b>\$16</b>
red and golden beets, pistachios, garlic ricotta, salsa verde		shrimp & spicy capicola skewer, Sheridan Acres cannellini beans	
<b>Smoked Whitefish Spread</b>	<b>\$16</b>	<b>Butternut Squash Soup</b>	<b>\$7</b>
Lake Huron smoked whitefish, house crackers, cucumber		butternut squash, apple, pepitas	
		<b>Beef Carpaccio</b>	<b>\$16</b>
		thinly sliced beef, tonnato, caperberry, arugula, lemon, EVOO	

## PASTA

<b>Cacio e Pepe</b>	<b>full \$20 / half \$15</b>	<b>Lamb Ragù</b>	<b>full \$26 / half \$19</b>
al dente bucatini, Pecorino Romano DOP, cracked pepper, lemon zest		house made tagliatelle, lamb ragù, Parmesan Reggiano DOP	
		<b>Mushroom Cavatelli</b>	<b>full \$22 / half \$17</b>
		house made cavatelli, mushroom duxelles, clamshell mushrooms, herbs	

## MAIN

<b>Roasted Chicken</b>	<b>\$25</b>	<b>Pork Chop Au Poivre</b>	<b>\$30</b>
organic chicken, orange, yellow & red peppers, yukon potatoes, pickled peppers, fennel		8oz boneless pork chop, green peppercorn au poivre, mushrooms, polenta	
<b>Autumn Salmon</b>	<b>\$32</b>	<b>Ribeye Steak</b>	<b>\$48</b>
fresh Scottish Loch Duarte salmon, parsnip puree, shimegi mushroom		16oz boneless ribeye, porcini butter, roasted fennel, arugula	
		<b>Lamb Burger</b>	<b>\$18</b>
		lamb burger, cucumber & mint yogurt, pepper relish, spinach	

## SIDE DISHES

<b>Carrots</b>	<b>\$12</b>	<b>Mashed Potatoes</b>	<b>\$10</b>
honey brined, roasted carrots, hazelnut gremolata, vanilla maple ricotta		mashed Yukon potatoes, caramelized onions and mushrooms	
<b>Polenta</b>	<b>\$16</b>	<b>Delicata Squash</b>	<b>\$12</b>
creamy polenta, Parmesan Reggiano DOP, EVO, button mushrooms, cracked pepper, chives		roasted delicata squash, pomegranate seed, toasted pepitas, maple	

(Please ask your server about items that are cooked to order or served raw, as consuming raw or undercooked foods may increase your risk of foodborne illness.)