



APPETIZERS

- OLIVES (V)(G)

WARM + MARINATED + CITRUS

\$9
- SHRIMP

TEMPURA + CHILI AIOLI

\$19
- CRAB ARANCINI

BASIL MAYO + DRESSED GREENS

\$18
- SOUP (V)(G)

BUTTERNUT SQUASH + MAPLE SYRUP
+ BROWN BUTTER + SAGE + PUMPKIN SEEDS

\$10
- CHICKEN LIVER PATE

APPLE MOSTARDA + CROSTINI
+ PICKLED VEGETABLES + GREENS

\$15
- TRUFFLE PARMESAN FRIES (V)

TRUFFLE MAYO +
PARMESAN + PECORINO

\$12

SALAD

- BEET SALAD (V)(G)

BABY GREENS + BEETS + GOAT
FETA + PICKLED RED ONIONS + DRIED CRANBERRIES +
PUMPKIN SEEDS + RASPBERRY & PEACH VINAIGRETTE

(1/2 \$8) / Full \$15
- CAESAR SALAD

ROMAINE + BROWN BUTTER CROUTONS
+ HOUSE DRESSING + PARMESAN + PANCETTA

(1/2 \$9) / Full \$16
- WARM MUSHROOM SALAD (G) (V)

LOCAL MUSHROOMS + SPINACH + PICKLED ONIONS + GOAT FETA +
SHERRY VINAIGRETTE

(1/2 \$9) / Full \$16

CHEF & PARTNER JASON LEGERE

LOCAL ARTWORK AVAILABLE FOR SALE

{V} = VEGETARIAN

{G} = GLUTEN FREE

{G*} = CAN BE DONE GLUTEN FREE

MAINS

- STEAK & FRITES

PICANHA + CHIMICHURRI + FRITES +
ROSEMARY MAYO

(HIGHLY RECOMMEND COOKED NO MORE THAN MEDIUM)

\$32
- MAC + CHEESE (V)

ORZO + SMOKED CHEDDAR CREAM
+ BROWN BUTTER CRUMB + HERITAGE GREENS WITH
RASPBERRY & PEACH VINAIGRETTE

\$20
- RISOTTO (V) (G)

ROASTED WINTER VEGETABLES +
LEEKS + PARMESAN + CRISPY QUINOA + PEA SHOOTS +
CAULIFLOWER VELOUTE + PAPRIKA OIL

\$27

SANDWICHES

- DF CLUB

CHICKEN BREAST + BACON JAM + LETTUCE +
TOMATO + CHIPOTLE MAYO + BRIOCHE BUN

\$18
- BURGER

6OZ ENRIGHT BEEF + BALDERSON SMOKED
CHEDDAR + CARAMELIZED ONIONS + SHREDDED LETTUCE +
TOMATO + ROSEMARY AIOLI + BRIOCHE BUN

\$19
- STEAK SANDWICH

GRILLED ENRIGHT TRI TIP +
ARUGULA + ONIONS + ROASTED PEPPERS + HORSERADISH
MAYO + MOZZARELLA

\$18
- BRIE & PEAR

THYME ROASTED PEARS + BRIE + HONEY

\$17
- UPGRADES

BEET SALAD, CAESAR SALAD OR WARM MUSHROOM SALAD

\$4
- TRUFFLE FRIES

\$4
- GLUTEN FREE BUN

\$2

SUMMERLICIOUS PRIX FIXE

APPS

SOUP (V) (G) POTATO & LEEK + BROWN BUTTER CROUTONS + PAPRIKA OIL

OR

SALAD (V) (G) BABY LETTUCE + APPLE + DRIED CRANBERRIES + GOAT FETA + ROASTED PEARS + ROASTED SWEET POTATOES + APPLE CIDER VINAIGRETTE

MAINS

CHOICE OF ANY SANDWICH
SERVED WITH YOUR CHOICE FRIES OR DRESSED GREENS

DESSERT

CARDAMOM CARROT CAKE VANILLA CREAM CHEESE ICING + PISTACHIOS + BROWN BUTTER CARAMEL

\$26 FOR 3 COURSES
NO SUBSTITUTIONS, SORRY I A LA CARTE AVAILABLE