



DINNER MENU \$45

STARTERS

YOUR CHOICE OF:

ROASTED GARLIC HUMMUS

WHIPPED FETA, GRILLED EGGPLANT & ZUCCHINI, CHERRY TOMATOES, KALAMATA OLIVES, LEMON, WALNUT PEPPER OIL, PARSLEY, GRILLED PITA

SHORT RIB & CABBAGE BORSCHT

HORSERADISH, CHIVE CREMA

PANZANELLA SALAD

CHEDDAR BISCUIT CROUTONS, BURRATA, GRAPE TOMATOES, KALAMATA OLIVES, RED ONION, RADISH, ARUGULA, LEMON OIL

ENTRÉES

YOUR CHOICE OF:

SHORT RIBS

MASHED POTATO, CIPPOLINI ONIONS, CARROTS, PEAS, CREAMY HORSERADISH

SEARED DUCK BREAST

SWEET POTATO PURÉE, COLLARD GREENS, BUTTERNUT SQUASH, FIG COMPOTE, PORT SAUCE

BOLOGNESE

BEEF, VEAL & PORK SAUCE, RIGATONI PASTA, PARMESAN, BURRATA, BREAD CRUMBS

DESSERT

YOUR CHOICE OF:

PUMPKIN CHEESECAKE

GRAHAM CRACKER CRUST, WHIPPED CREAM

CHOCOLATE STOUT CAKE

SALTED CARAMEL BUTTERCREAM, VANILLA BEAN ICE CREAM, WARM FUDGE SAUCE

ADD A BEER FLIGHT \$10

COFFEE CHOCOLATE GOLDEN ALE, HAZY IPA,
BIRCH'S BLONDE ALE, BLOOD ORANGE BERLINER WEISS