

## Starters

<b>Bistro Fries</b>	<b>6</b>
<i>Hand cut fries, roasted garlic aioli</i>	
<b>White Bean Bruschetta</b>	<b>12</b>
<i>White beans marinated with artichokes, sundried tomatoes, kale and grilled bread</i>	
<b>Roasted Tomato Bisque</b>	<b>9</b>
<i>Crème fraiche</i>	
<b>Oysters on the Half Shell</b>	<b>3 each</b>
<i>We only buy the best, garnishes may vary</i>	
<b>“Mushrooms on Toast”</b>	<b>10</b>
<i>Wild mushrooms on grilled polenta with aged balsamic and parmesan frico</i>	
<b>Put an egg on it</b>	<b>3</b>
<b>Harissa Deviled Eggs</b>	<b>10</b>
<i>Hover Highland eggs, house harissa, local spring greens</i>	
<b>Caesar Salad</b>	<b>10</b>
<i>Honey gem lettuce tossed with classic Caesar dressing, brioche croutons and Parmigiano Reggiano</i>	
<b>Smoked Trout and Potato Salad</b>	<b>12</b>
<i>Smoked trout and fingerlings tossed with leeks, herbs, Dijon, mayonnaise, and sunflower shoots</i>	
<b>House Salad</b>	<b>7</b>
<i>Greens, pepitas, raisins, crispy shallots, cumin vinaigrette</i>	

## Entrées

<b>Sweet Pea Risotto</b>	<b>22</b>
<i>Arborio rice with pea puree, wild mushrooms, sundried tomato, and spring greens</i>	
<b>Pistachio Crusted Halibut</b>	<b>30</b>
<i>Dayboat caught and served with grilled polenta, seasonal vegetables, and lemon aioli</i>	
<b>Mongolian Pork Chop</b>	<b>29</b>
<i>Marinated, grilled and served with wok fried quinoa and wild greens</i>	
<b>Pasta</b>	<b>25</b>
<i>Artisan made pasta, tossed with wild mushrooms, smoked chicken, spring greens and Parmigiano Reggiano</i>	
<b>Chicken</b>	<b>29</b>
<i>Organic Chicken marinated with thyme and lemon and grilled. Served with creamed Bluebird farm einkorn, pancetta roasted fiddleheads and aged balsamic</i>	



**\*For parties of 8 or more, we kindly request one check per party. Additionally, a 20% service gratuity may be included.** We are happy to prepare foods to your specifications; However, consumption of raw or undercooked meat, poultry or seafood may increase your risk for contracting food borne illness

<b>Meatloaf</b>	<b>28</b>
<i>A blend of local pork, beef and classic seasonings, oven roasted and served with green-garlic leek smashed potatoes, seasonal vegetables and tart cherry catsup</i>	

<b>Liver &amp; Onions</b>	<b>27</b>
<i>Free Raised veal liver, grilled and served with Dijon smashed potatoes, grilled asparagus and caramelized onion-bacon “marmalade”</i>	

<b>Lamb Chops</b>	<b>28</b>
<i>BCS lamb, grilled and served with roasted vegetables, honey gold potatoes and mint pesto</i>	

<b>Steak Frites</b>	<b>MP</b>
<i>Steak, grilled and served with a petite salad, hand cut fries and chimichurri</i>	

### The S.O.B.

*My Father was a butcher, so this dish reflects the food I grew up with. It's usually a steak, rarely dainty and never vegetarian. JB*

**MP**