



## Dinner Menu

### Starters

Maple Roasted Butternut Squash Soup with Candied Walnuts and Sage  
-14-

Pan Seared East Coast Sea Scallops with Crispy Confit Pork Belly  
Quiet Acres Apple Puree, Radish Slaw  
-23-

Roasted Heirloom Beet Salad with Wildflower Honey and Whipped Goat Cheese  
Toasted Hazelnuts, Niagara Sherry Vinaigrette  
-18-

Omhe Farms Salad Greens with Crabapple Vinaigrette  
Toasted Pecans, Aged Cheddar  
-20-

Housemade Potato & Herb Gnocchi with Marc's Wild Mushrooms  
Swiss Chard, Shaved Monforte Toscano Cheese  
*-22 appetizer / 28 main course-*

### Mains

Pan Seared BC Halibut Filet with Grilled Broccolini  
Confit Ohme Farms Fingerling Potatoes, Caviar Beurre Blanc  
-38-

Grilled Beef Striploin with Truffle Pomme Puree  
Roasted Ohme Farms Shallots, Wild Autumn Mushrooms, Red Wine Reduction  
-44-

Pancetta Wrapped Pork Tenderloin  
Caramelized Onion & Sage Bread Pudding, Mulled Crab-Apple Jus  
-36-

Thyme Roasted Heritage Chicken with Creamy Polenta  
Buttered Local Vegetables, Lemon & Herb Gremolata, Roasted Chicken Jus  
-34-

### Side Dishes & More

Fresh Treadwell Bakery Bread with Baco Noir Vinegar & Cold Pressed Canola Oil  
-6-

Fresh Cut Frites with Rosemary and Sea Salt  
-10-

Selection of Charcuterie & Artisanal Cheeses with Preserves and Toast  
-30-

Vegan options available upon request  
Please inform your server of any dietary restrictions or allergies  
Please note that taxes and gratuity are not included

## Wine List

2017 Sparkling, 13 <sup>th</sup> Street “Blanc de Blanc”	18 (6oz) / 70
-	
2017 Riesling, Flat Rock “Nadja’s Vineyard”	14 (6oz) / 56
2018 Chardonnay, Hidden Bench “Bistro”	17 (6oz) / 68
2018 Sauvignon Blanc, Leaning Post	17 (6oz) / 68
2019 Chenin Blanc, Big Head	16 (6oz) / 64
-	
2018 Rose, 2027 Cellars	12 (6oz) / 44
-	
2017 Pinot Noir, Flat Rock “Gravity”	19 (6oz) / 75
2018 Gamay, Bachelder	16 (6oz) / 64
2017 Merlot, Stratus	21 (6oz) / 82
2016 Cabernet Franc, Fogolar	23 (6oz) / 90

<b>Sparkling</b>	NV Itinera Prosecco ( <i>Italy</i> ) -52-
	NV Tarlant Brut Reserve Champagne ( <i>France</i> ) -104-
	NV Diebolt Vallios Rose Brut Champagne ( <i>France</i> ) -189-
<b>Rose</b>	2019 Leaning Post Rose -60-
	2019 Domaine La Grande Bauquiere ( <i>France</i> ) -65-
	2010 R. Lopez De Heredia Vina Tondonia Rose Gran Reserva (Spain) -155-
<b>White</b>	2017 Cave Springs “Adam’s Steps” Riesling -79-
	2012 Ravine Riesling (Botrytis Affected) -89-
	2017 Charles Baker “Picone Vineyard’ Riesling -94-
	2017 Tornatore Etna Bianco ( <i>Italy</i> ) -80-
	2017 On Seven Chardonnay -97-
	2017 Bachelder “Wilms Vineyard” Chardonnay -104-
	2017 Peral Morisette “Cuvee Dix Neuvieme” Chardonnay -115-
	2017 Domaine Oudin Chablis ( <i>France</i> ) -95-
	2009 Maison Roche de Bellene Mersault ( <i>France</i> ) -174-
	2017 Antica Napa Valley Chardonnay ( <i>USA</i> ) -133-
	2018 Five Rows Sauvignon Blanc -99-
	2018 Scarpetta Pinot Grigio -61-
	2018 Big Head “RAW” Chenin Blanc -89-
	2019 Domaine Wachau “Weissenkirchen Federspiel” Gruner Veltliner -65-
<b>Red</b>	2017 Creekside “Iconoclast” Syrah -79-
	2016 Jean Foillard “Cote du Py” Morgon ( <i>France</i> ) -145-
	2016 Domaine Queylus “Signature” Pinot Noir -69-
	2014 Hideden Bench “Locust Lane” Pinot Noir -140-
	2016 Five Rows Pinot Noir -118-
	2016 The Farm “Mason Vineyard” Pinot Noir -125-
	2016 Rippon Pinot Noir ( <i>New Zealand</i> ) -167-
	2017 Peay Vineyards “Pomarium” Sonoma Coast Pinot Noir ( <i>USA</i> ) -235-
	2012 Daniel Lenko Syrah -125-
	2016 Calcinaia Chianti Classico ( <i>Italy</i> ) -89-
	2017 Alain Graillot Crozes-Hermitage ( <i>France</i> ) -125-
	2016 Big Head “Select” Cabernet Franc -126-
	2016 Burrowing Owl Cabernet Sauvignon -118-
	2016 Adaptation Napa Valley Cabernet Sauvignon ( <i>USA</i> ) -222-
	2017 Malivoire “Stouck Farmstead Red” -66-
	2017 Icellars “Reserve Red” Red Blend -95-
	2017 Venus la Universal Dido ( <i>Spain</i> ) -85-
	2014 Henschke “Keyneton Euphonium” Red Blend ( <i>Australia</i> ) -166
	2018 Mas Martinier “Bru” Priorat Blend ( <i>Spain</i> ) -109-
	2016 Roagna “Langhe Rosso” Nebbiolo ( <i>Italy</i> )-170-
	2016 Southbrook Petit Verdot -89-
	2017 Ridge “Three Valleys” Zinfandel ( <i>USA</i> ) -125-

<b>Beer</b>	The Exchange Amber Ale <b>8.5</b>	Silversmith Black Lager <b>8.5</b>	Oast Peach Hefeweizen <b>8.5</b>
-------------	-----------------------------------	------------------------------------	----------------------------------