



APPETIZERS

FRENCH ONION SOUP

RICH RED WINE VEAL STOCK BASE, CROSTINIES, PROVOLONE

18

BUTTERNUT SQUASH SOUP

COCONUT CREAM, CARROTS, ONIONS, GARAM MASALA

18

SMALL FRESH SALAD

LOCAL AND SEASONAL MIX GREENS AND VEGETABLES, HOUSE DRESSING

16

WILD MUSHROOM TART

LOCALLY GROWN MUSHROOMS ,MISO BUTTER ,PUFF PASTRY , PARMESAN , PEA SPROUTS,
62 DEGREE EGG

19

HOT & SPICY RUTABAGA NOODLES

SPIRALIZED RUTABAGA TOSSED IN GARLIC, GOJUJANG, MAPLE SAUCE, PUMPKIN SEEDS, FRIED
JALAPENO, SLOW ROASTED TOMATOES

17

ROASTED CAULIFLOWER

ACHIOTE, CHILI, LIME, MAPLE SYRUP MARINADE

17

FRIED DUCK ROLLS

BRAISED KING COLE DUCK, ROLLED AND FRIED IN HOISIN GINGER SAUCE, CHEESE

19

CLASSIC BEEF TARTARE

TENDERLOIN, SHALLOTS, CHIVES, CAPERS, AIOLI, CORNICHON, POTATO CHIPS, FRIED QUAIL EGG

25

ENTRÉES

DUCK CONFIT

MAPLE HERB JUS, ROASTED NEW POTATOES, SEASONAL ROASTED VEGETABLES

38

EDAMAME HUSH PUPPIES

WILD RICE PILAF, SMOKED CAULIFLOWER PUREE

37

STEAK AU POIVRE

8 OZ BEEF, GRILLED PEPPER & COFFEE RUBBED STEAK, BUTTERY MASH POTATOES,
PEPPERCORN & WHISKEY SAUCE, ROASTED SEASONAL VEGETABLES

52

BISON BREW STEW

BEER BRAISED BISON SHORT RIB, CARROTS, CELERY, POTATOES, ONIONS, PUFF PASTRY ON TOP

42

HANDMADE PARPADELLE

CREAMY WILD MUSHROOM PANCETTA & CLAMS
HOUSE MADE FRESH PASTA

38

LAMB SHANK

SLOW COOKED SHANK IN RED WINE AU JUS, SWEET PEPPER PUREE, CORN & CARROT PEARL
COUCOUS

46

HARVEST GNOCCHI

CHICKEN SUPREME RAINBOW TROUT
SWEET POTATO & CANDY CANE BEETS GNOCCHI, BUTTER SAGE SAUCE

38

KIDS

6OZ STRIPLOIN & FRIES

CHICKEN FINGERS

CHEESE PIZZA

15

15

15

COTTAGE: SEATING TIME: