

Dinner

APPETIZERS

- Sassman's Heritage farms steak tartare | poached farm egg, garlic chips | 8
- Baked Vidalia Onion soup | *Katic Bakery* challah crouton, gruyere | 6
- Crispy calamari | pepperoncini-lemon relish, spicy tartar sauce | 7
- Yuppie Hill Poultry* deviled egg | crispy bacon | 7
- Fresh burrata | crispy kale, tomato, balsamic | 8
- Silver queen corn chowder | heirloom popcorn | 5
- Crispy smashed fingerling potatoes | *Nordic Creamery* cheese curds, red-eye gravy | 7
add duck confit & fried egg | 4
- Brussels sprouts | rainbow cauliflower, smoked paprika aioli | 7
- Shrimp | *J.R. Kelly* horseradish tomato jam, lemon | 8

ON TOAST

Featuring Katic Bakery grilled whole wheat sourdough and topped with seasonal favorites for a modern take on an old world tradition

- Local smoked spotted trout | arugula | 6
- Black pepper ricotta | sweet peas | 4
- Creamy eggplant | *Monterey mushroom farm* mushrooms | 4
- La Quercia prosciutto | olive relish | 5

SALADS & VEGETABLES

add to any salad - grilled free range chicken 5 | skuna bay salmon 6 | local smoked trout 10

- Organic spinach | egg, bacon, tomato, mushroom, garlic vinaigrette | 7
- Whole leaf caesar | parmigiano reggiano, croutons | 6
- Heirloom tomatoes | *Phoenix Bean* soybeans, sweet corn, *Emmi Roth-Kase* peppadew havarti, roasted shallot vinaigrette | 7
- Summer squash-heirloom vegetables | sharp sherry-brown butter vinaigrette | 7
- T-19 cobb | corn, tomato, bacon, bleu cheese, egg, ranch dressing | 8

LARGE PLATES

- Roasted *Bell & Evans* chicken | corn spoonbread, succotash | 18
- House made pappardelle | baby spinach, *Prairie Farms* ricotta, blistered tomatoes, parmigiano reggiano | 17
- Braised local short ribs | summer beans, pea shoots | 19
- Seared scallops | wild rice, local peas & carrots | 24
- Berkshire pork blade steak | arugula, warm chorizo-honey dressing | 19
- Duck confit | sweet pea farro risotto, pickled rhubarb | 21

GRILL

Simply grilled with olive oil, salt and pepper and finished the way you want it ...

- Bitner's* bone in rib-eye | 36
- Filet of beef | 31
- Aged NY strip steak | 28
- Skuna Bay* salmon | 25

STARCH

- Yukon gold mashed potatoes
- Shoestring fries
- Corn spoonbread
- Farro risotto
- 3 cheese mac n' cheese

SAUCE

- Chimichurri
- Local bleu cheese
- Classic béarnaise
- T-19 steak butter
- Port-wine demi

VEGETABLE

- Foraged mushrooms
- Local tomatoes
- Creamed kale
- Corn succotash
- Crispy brussels sprouts