

SNACKS

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| DEEP FRIED PICKLES 6 | INDIAN SPICED NUTS 6 |
| MARINATED OLIVES 8 | FANCY FRIES 8 |
| FRESH WATER FISH CAKES
<i>Tartar Sauce 8</i> | SAUSAGE ROLLS
<i>Hot Mustard 6</i> |

BOARDS

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| CHARCUTERIE
<i>dry cured meats, terrines
and pate, preserves and pickles
from our larder</i>
18 | FLATBREAD
<i>apricot spread, spiced walnut,
poached apple, caramelized
onion, Monforte cheese, arugula</i>
22 | CHEESE
<i>three select artisan cheeses,
spiced nuts, walnut raisin crisps
and preserves</i>
22 |
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STARTERS

- SEASONAL SOUP**
small bowl 6 | large bowl 8
- CAESAR SALAD**
*Firmly Rooted farm's romaine leaves, shaved parmigiano,
double smoked bacon, roasted garlic vinaigrette, grilled baguette 12*
- SUMMER SALAD**
*Firmly Rooted greens, cucumber ribbons, shaved radish,
green onions and cucumber buttermilk dressing 13*
- ROASTED NIAGARA PEACH SALAD**
*honey dijon marinade, torn mozzarella, toasted pistachios,
pickled apricots, arugula leaves, honey chive vinaigrette 15*
- FRESHLY SHUCKED OYSTERS**
*six on the half shell, red wine mignonette, lemon,
fresh horseradish, hot sauce MP*
- STEAMED MUSSELS**
togarashi spice, coconut miso broth, pickled red chili and green onions 17
- STEAK TARTARE**
*knife cut sirloin, cornichon, capers, bread and butter pickles,
grilled bread, iceberg lettuce 18*

MAINS

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| PICKEREL
<i>shaved baby fennel, charred asparagus,
whipped potato, grilled lemon, sweet pea pesto 30</i> | VEGETARIAN
<i>allow the chef to create a seasonal dish 26</i> |
| DUCK PAPPARDELLE
<i>duck ragu, dried tomato,
shiitake mushrooms, baby spinach,
rosemary cream sauce 24</i> | ST. LOUIS CUT RIBS
<i>Dukka crust, tamarind glaze, coriander leaf,
radish slaw, macaroni gratin 22</i> |
| LAMB CHOPS
<i>pistachio mint crust, fingerling potatoes,
tomato ragout, zucchini vermicelli,
apple cider glaze 32</i> | ROASTED CHICKEN BREAST
<i>stuffed with artichokes and brie,
garden basil, summer squash ragout, tiny onions,
pan fried potatoes, natural jus
26</i> |



From the Meat Locker

- RIBEYE**
12 OZ. *bordelaise sauce, maître d' hotel butter 36*
- STRIPLOIN**
10 OZ. *tomato gratin, green peppercorn sauce 28*
- GRILLED VEAL CHOP**
12 OZ. *gremolata crust, salsa verde 33*

all items offered with one side dish

Sides

- TINY GLAZED CARROTS**
with spiced honey and thyme 7
- GRILLED ASPARAGUS**
from Firmly Rooted farm 6
- MUSHROOMS**
Weth Farm's fungi, herbs, garlic butter 8
- JACKET POTATO**
Blyth farm cheese, sour cream, chives, bacon 10

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| LITTLE INN BURGER
<i>house ground sirloin and fresh cut fries 16</i> |
| CHOICE OF CONDIMENTS,
LIMIT 3 CHOICES
<i>smoked gouda / blue cheese
old cheddar / crispy bacon
caramelized onions/ sauteed mushrooms</i> |
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