



Appetizers

Marinated Olives.....\$9

A mix of marinated olives with citrus zest, garlic and rosemary, with crostini

Smoked Pork Croquettes.....\$11

Autumn vegetable relish, pineapple gastrique, spiced yoghurt, smoked paprika oil

The Fig and The Pheasant Rillettes.....\$15

Our signature rillettes of pheasant confit with shiitake mushrooms and figs, served with cornichons, Dijon and crostini

Grilled Triple Cream Brie and Blueberries.....\$11

This buttery creamy brie is grilled and served with lavender blueberry compote

Steamed Prince Edward Island Mussels.....\$13

Steamed mussels in white wine, lemon & lime zest, ginger, chili, cilantro and butter, served with crostini and our aioli

Creamy Garlic Mushrooms & Hazelnuts on Sourdough Toast.... \$12

Sautéed shiitake mushrooms with garlic & shallots, toasted hazelnuts, and Amaretto cream served on sourdough toast

Add a Duck Egg..... \$3

Soup & Salads

Sweet Corn & Garlic Sausage Soup.....8

Red Beet, Marinated Shiitakes and Goat Cheese Salad.....\$11

Mixed greens with beets, marinated shiitakes, and goat cheese with a sparkling honey tarragon vinaigrette

Caesar Salad.....\$10

Crisp Romaine lettuce tossed in a creamy garlic lemon dressing, Sartori Parmesan and cracked black pepper

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Sandwich

Cajun Po'Boy.....\$13

Crispy cod on a Sheboygan roll with tomatoes, lettuce, cayenne Remoulade, slaw, served with fries

10 Oz Pub Burger\$13

Grilled with your choice of cheddar or fresh jalapeno cheese curds with lettuce, tomato, red onion, a pickle spear and fries

Add herb goat cheese and marinated shiitakes to this \$3.00

Entrees

Vegetarian Butterfly Pasta Pomodoro.....\$19

Heirloom tomatoes, lemon zest, garlic, Brie cheese, basil & olive oil tossed with Sartori Parm

Fettucine with Spicy Cajun Cream Sauce.....\$21

Thick egg noodles tossed in a spicy white wine Dijon cream sauce with Andouille sausage, roasted pheasant and seared scallops sprinkled with walnuts and grated Sartori parmesan

Linguine and Littleneck Clams.....\$25

Steamed Littleneck clams in white wine, tomatoes, garlic, herbs & butter, tossed with linguine and Sartori Montamore

Fish & Chips.....\$18

Panko breaded or Smithwicks Red Ale battered Atlantic cod served with fries, lemon, tartar sauce, coleslaw, bread and butter

Steamed Prince Edward Island Mussels & Fries.....\$21

Steamed mussels in white wine, lemon & lime zest, ginger, chili, cilantro and butter, served with crostini, fries, and our aioli

Shellfish and Herb Crusted Albacore Tuna Cioppino.....\$27

Mussels, scallops, clams, tuna, crab, & calamari in a buttery tomato curry broth

White Bean Cassoulet.....\$24

White bean stew with smoked bacon, pheasant confit, pork loin and garlic sausage

Grilled Pork Chop.....\$25

12oz brined & grilled pork chop with roasted potatoes, fried onions, and crème fraiche

Grilled Spice Rubbed Angus Rib Eye.....\$32

Mashed potatoes, Old Plank Farm's late Summer vegetables, smoked paprika oil

Certified Angus Beef Short Ribs.....\$31

Spice rubbed grilled and braised short ribs on mashed potatoes, with vegetables & short rib jus

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Desserts

Afogato.....\$7

Vanilla Ice Cream & Espresso

Black Cherry Cream Float.....\$7

Vanilla Ice Cream

Poached Peach and Ginger Beer Float...\$8

Layered with Vanilla Ice Cream

Summer Lemon Cake with Peach Sherbet.....\$9

Lemon & Fresh Tomato Cake, Peaches, Jalapeno Meringue

Chocolate Cream and Fresh Fig Dessert....\$9

Caramel, Griddle Cake Layered with Creamy Chocolate, Fig Sherbet



Children's Menu

Soup and Bread...\$7

Nibble Plate.....\$9

Bread and Butter, Fresh Fruit and Vegetables with Ranch Dressing

Mashed Potatoes and Butter.....\$7

Fish & Chips.....\$12

Panko breaded Atlantic cod served with fries, lemon, tartar sauce, coleslaw, rye bread & butter

Pasta with Red Sauce.....\$9

Pasta with Butter.....\$8

Fettucine with Spicy Cajun Cream Sauce.....\$11

Thick egg noodles tossed in a white wine Dijon cream sauce with Andouille sausage, roasted chicken and seared scallops sprinkled with walnuts and grated Sartori Parm

Vegetarian Pasta Pomodoro.....\$9

Heirloom tomatoes, lemon zest, garlic, Brie cheese, basil and olive oil tossed with butterfly pasta and Sartori Parmesan

5 Oz Pub Burger.....\$10

Grilled 5oz Cheese Burger a pickle spear, fries and ketchup

A Scoop of Vanilla Ice Cream.....\$4