



## *Appetizers*

### **Marinated Olives.....\$9**

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

### **Dungeness Crab Cake and Avocado Cream...\$15**

*Cumin crab & avocado, enoki mushrooms, walnuts, apples, blood orange curry vinaigrette*

### **Chickpea Fries...\$10**

*Gluten-Free chickpea batter fried in olive oil, sprinkled with sea salt and cracked black pepper with carrot coulis, cast iron carrots, & herbed goat cheese*

### **Sartori Cheese Soaked in Olive Oil, Roasted Garlic, & Herbs.....\$9**

*Olive oil, roasted garlic, herbs & chili marinating cubes of our local cheese, served with warm crusty bread*

### **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*

*Patrick's Pick: 2018 The Stag Cabernet Sauvignon, Paso Robles, California.....\$12*

### **Sautéed Potato Gnocchi and Goose Confit...\$15**

*Potato gnocchi and goose simmered in a rosemary mushroom cream sauce, sprinkled with Sartori cheese*

*Patrick's Pick: 2018 Killka, Malbec, Argentina.....\$10*

### **Crispy Calamari.....\$10**

*Spiced and fried calamari served with garlic aioli*

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

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

## *Soup & Salads*

### **Cream of Cauliflower Soup.....8**

*Our creamy, silky smooth cauliflower soup finished with curry oil*

### **Scented Geranium Poached Pear & Deer Creek Blue Jay Blue Cheese Salad.....\$11**

*Mixed greens with poached pears, juniper blue cheese, hazelnuts & pear champagne 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.*



## *Sandwiches*

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

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

### ***10 Oz Pub Burger .....\$13***

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

*Add herb goat cheese and marinated mushrooms to this \$3.00*

## *Entrees*

### ***Walnut Quinoa Herbed Cheese Tart.....\$20***

*Pickled shiitake mushrooms & Israeli cous cous, roasted vegetables, herbed chevre sauce*

### ***Plymouth Springs Trout Linguine with Spicy Cajun Cream Sauce.....\$21***

*Egg noodles tossed in a spicy white wine Dijon cream sauce with Andouille sausage, roasted pheasant, 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*

### ***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*

### ***Fish & Chips.....\$18***

*Panko breaded or Smithwicks red ale battered Atlantic cod served with fries or chips, lemon, tartar sauce, coleslaw, bread & butter*

### ***Sautéed Skate Wing, Little Neck Clams, & Rock Shrimp .....\$27***

*Potato puree, cauliflower cream, passion fruit sauce and warm Xeres butter vinaigrette  
Patrick's Pick: 2018 Upshot, White Blend, California.....\$9*

### ***Sautéed Duck Breast with Alsatian Style Loaded Sauerkraut.....\$26***

*Riesling simmered sauerkraut with goose confit, garlic sausage, Johnsonville brat & Miesfeld's sausage, and potatoes topped with sliced roasted duck breast and two types of mustard  
Patrick's Pick: 2018 Zind-Humbrecht, Gewurtzraminer, Alsace France.....\$11*

### ***Grilled Bone-In Pork Chop.....\$25***

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

### ***Pan Roasted Beef Tenderloin .....\$35***

*Mashed potatoes, maple roasted vegetables, and fig balsamic sauce  
Patrick's Pick: 2017 Il Poggione, Rosso Di Toscana.....\$11*

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## *Desserts*

### ***Afogato***

*Vanilla Ice Cream & Espresso...\$7*

*Made with our housemade InLaws Irish Ice Cream...\$8*

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

*Vanilla Ice Cream*

### ***White Chocolate Cabinet Pudding...\$9***

*Roasted Strawberries, Candied Ginger, Sugared Nuts, Strawberry Ice cream-*

*Patrick's Pick; 2011 Carmes De Rjeussec, Sauternes, France.....\$10*

### ***Vanilla Bean Crème Brule ...\$8***



## *Children's Menu*

*Soup and Bread...\$7*

*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*

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

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

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