

Appetizers

Spring Green Salad 13

*braised artichokes, pickled carrots, garlic croutons,
citrus vinaigrette*

Split Pea Soup 13

prosciutto cream, spring vegetables, mint oil

Country Terrine 16

*rhubarb chutney, pickled spring vegetables,
radish remoulade, grilled baguette*

Gnudi Dumpling 15

*english peas & carrots, morel mushrooms,
boyle bros pea shoots, lemon butter*

Prix Fixe Lunch Menu

*choose any appetizer, entrée & dessert
45 per person*

Entrées

Spring Sandwich 19

chef inspired

Cornish Hen Pot Pie 25

*spring vegetables, fingerling potatoes,
salsa verde*

Rainbow Trout 26

*smoked bacon, new potato,
creamy leeks, ramp salsa, brown butter*

French Omelette 18

gruyère, grilled asparagus, arugula

Chitarra Pasta 24

*nettle & spinach, roasted morels, pistachio pesto,
parmigiano-reggiano*

Craft Cut Striploin 33

*fiddleheads, pommes frites,
roasted red onion vinaigrette
(+10 to prix fixe)*



vegan & vegetarian options available - ask your server