

# Dinner Menu

## ~ Spring 2024~

**Warm Olives & Walnuts** *with grilled flat bread* **10**

**Clearwater Farm Greens**, *oven dried tomatoes, dill pickled cucumber, saffron hummus, fried halloumi, candied almonds, preserved lemon dressing* **15**

**Roasted Mushrooms**, *black rice, labneh, pickled ginger, wakame, stout glaze* **15**

**Asparagus Salad**, *honey mustard glazed asparagus, braised bacon, herb crouton salad* **16**

**Braised Lamb Shoulder**, *X.O. sauce, spaetzle, spicy eggplant* **16**

**Meat & Cheese Board**, *house-made charcuterie, cheeses, pickles, flatbreads* Small **16** Large **22**

**Gnocchi**, *wild leek pesto, fior di latte, wilted greens* small **14** large **19**

**Char-grilled Burger**, *chips, thyme aioli, cheddar, pickled onion, lettuce* **18**

**Five Spice Roasted Duck Breast**, *stir-fried shrimp, barley, oyster mushrooms, house made hoisin sauce* **26**

**Roasted Crab Sausage & Grilled Calamari**, *braised peppers, polenta, pickled jalapenos, cilantro* **24**

**Shawarma Spiced Grilled Chicken Thighs**, *chickpea fried rice, turnips, beets, lemon garlic puree, yogurt sauce* **26**

**Grilled Top Sirloin**, *celery root, spinach, blue cheese, pearl onions, black walnut salsa verde* **27**

**Fish Of The Day** *ask server for details*