



DINNER MENU



APPETIZERS

- Wild Boar Soup** \$5/7
butternut squash & roasted red peppers
simmered with smoked gouda and slow
smoked wild boar—staff favorite!
- Candied Bacon** \$8
sweet, smoky bourbon glazed bacon
topped with pecans—so good we can't take
it off the menu!
- Black Bean Chili** \$9^{GF}
smoky vegetarian black bean chili served
over a plantain corncake, topped with goat
cheese & scallions
- Artichoke Flatbread** \$12
roasted tomatoes, artichoke hearts, and
spinach with creamy feta sauce on top of
naan flatbread

- Roasted Red Pepper Hummus** \$8^{GFA}
roasted red peppers blended smooth with
chickpeas, toasted flatbread and crudité
- Brown Sugar Soy Scallops** \$8^{GFA}
house smoked scallops served on
homemade crackers and topped with
brown sugar soy sauce
- Curried Lamb Poutine** \$10^{GF}
our take on a Canadian classic—smoked
lamb leg chopped and smothered in curried
gravy with strawberry rhubarb chutney and
smoked goat cheese over hand cut fries
- Ostrich Sliders** \$14^{GFA}
ground ostrich patties topped with smoked
goat cheese, strawberry rhubarb chutney,
lettuce & pickles

SALADS

- Roasted Strawberry Salad** \$6/9^{GF}
mixed greens, tomato, cucumber, red
onion, roasted strawberries, toasted
coconut, Roquefort, blueberry vinaigrette
- Beet & Goat Cheese Salad** \$9^{GF}
mixed greens, roasted red & gold beets,
goat cheese, prosciutto, candy almonds,
onion, orange & grapefruit supremes,
jalapeño lime vinaigrette

- Garden Gnome** \$4/6^{GF}
mixed greens, tomato, cucumber, carrot,
red onion, radish, & choice of dressing
- Roquefort** \$6/9^{GF}
mixed greens, toasted pecans, pancetta
lardons chives, Roquefort cheese dressed
with cabernet vinaigrette
- Mediterranean Salad** \$12^{GF}
mixed greens, smoked salmon, roasted
chickpeas, Kalamata olives, roasted red
peppers, feta, & balsamic vinaigrette

Add Chicken: \$2 on half salad / \$4 on full salad
**Add Tuna: \$8 either size, 6oz portion*

House-Made Dressings: Ranch, Cabernet Vinaigrette, Balsamic Vinaigrette, Blueberry Vinaigrette, Jalapeño Lime Vinaigrette

ENTREES

Split plate and Entrée substitutions \$2.50, substitutions must be chef approved.

- Moroccan Sautéed Eggplant** \$20^{GF}
sautéed eggplant, tomatoes and chickpeas,
roasted red peppers, onions, spicy harissa,
& a dollop of Greek yogurt
- Smoked Salmon** \$22^{GF}
pecan wood smoked salmon filet with
roasted corn champagne sauce over a corn,
tomato, & lima bean succotash
- Smoked Scallops** \$25^{GF}
house smoked and served with black rice,
bacon wrapped asparagus, sweet potato
cakes, with brown butter pepper sauce
- Curried Lamb** \$22^{GF}
smoked and curried lamb leg with red
peppers, asparagus, mushrooms, snap
peas, and Napa cabbage over jasmine rice
with sambal chilis and coconut milk. Vegan
without the lamb!

- *Marinated Tuna** \$22^{GF}
pan seared, served with avocado pico de
gallo, a medley of sautéed red pepper,
asparagus, & mushroom, and a side of
cilantro lime jasmine rice
- Wild Boar** \$24^{GF}
wrapped in bacon, house smoked in a spicy
BBQ rub, served with sweet potato mash
and garlic green beans—too popular to take
off the menu!
- *New York Strip** \$25^{GF}
savory house rub on a chargrilled steak,
topped with rosemary-garlic butter, wild
mushrooms & caramelized onions, with
turnip & potato mash and grilled asparagus

*Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness GFA: Gluten Free available, may require changes GF: Gluten Free Parties of 6 or more may be subject to 20% automatic gratuity.

BURGERS

served on brioche bun with choice of side

***Elk Burger \$14^{GFA}**

ground elk served topped with caramelized shallots, mushrooms, Roquefort, & red wine reduction

***Greek Gyro Burger \$13^{GFA}**

ground lamb & beef patty, roasted red peppers, homemade tzatziki sauce, fresh LTO

***Platyburger \$10^{GFA}**

custom hand pattied burger of ground brisket, short-rib, & chuck comes with standard LTO and garlic-herb aioli

***Mushroom Swiss Burger \$12^{GFA}**

top your Platyburger with caramelized onions, wild mushrooms, Swiss, garlic herb aioli, fresh lettuce & tomato

***Bacon Bacon Burger \$13^{GFA}**

top your Platyburger with smoked gouda, house bacon jam, Applewood bacon, & LTO

ADD ON: Cheese \$1- Pepper Jack, Smoked Gouda, Cheddar, Blue, Swiss

Gluten Free Bread \$2, Bacon \$2, Bacon Jam \$1

Sub a small side of Wild Boar Soup or Garden Gnome Salad \$2

KIDS \$5

*(4,563 days or younger)
served with choice of side*

Hammy Sammy ^{GFA}

house smoke ham & swiss cheese on flatbread panini

Chicken Tenders ^{GF}

hand breaded in cornflower & fried

Cheeseburger ^{GFA}

Platy-patty with cheddar cheese and pickles

SANDWICHES

served with choice of side

Salmon Cake \$12^{GFA}

quinoa crusted salmon cake with red peppers & parmesan cheese, apricot-old bay aioli, & fresh LTO

Vegetarian Black Bean Burger \$12^{GFA}

black bean patty with feta and almonds topped with avocado pico de gallo, sour cream, lettuce, & pepper jack cheese

Smokehouse Tender Panini \$11^{GFA}

fresh chicken tenders hand breaded and fried with grilled ham, smoked bacon, smoked gouda cheese, and house BBQ sauce on toasted flatbread

Eggplant Sandwich \$10^{GFA}

grilled eggplant, feta cheese, roasted red peppers, red onion, fresh lettuce and tomato, balsamic reduction & tzatziki on soft brioche

SIDES \$3.5^{GF}

Fresh sides made in house to be enjoyed with your burger or sandwich, or on their own!

Hand Cut Fries

with seasoning salt

Yuca Root Chips

sliced and fried perfectly

Farm Vegetables

seasonal vegetables sautéed with garlic

*****Ask your server about our homemade seasonal dessert selections*****



Please tell your server about any food-related allergies or sensitivities. We have gluten, nuts, soy, dairy, and all manner of delicious ingredients in our kitchen. If we don't know, we can't accommodate.

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