



THANKSGIVING 2022

11/24/22

- APPETIZERS -

POTSTICKERS 13

chicken, artichoke, scallion & ginger potstickers with asian slaw and citrus sweet chili sauce (n)

BURRATA 16

crispy fried, spicy romesco, grilled red onion, crispy sage, caramelized honey white balsamic and sourdough toast

OHIO CHARCUTERIE BOARD 22

black radish creamery aged cheeses, north country charcuterie, house made fruit mostarda and everything flatbread

TARTARE* 20

ahi tuna, ginger ponzu, avocado, crispy garlic, chive and rice chips

- SOUPS & SALADS -

LOBSTER BISQUE 10

sherry crème fraiche, chives and diced shrimp

DUCK & FARRO SOUP 10

with hearty broth and root vegetables

HOUSE 11

field greens, hearts of palm, grape tomatoes, point Reyes blue cheese and champagne vinaigrette

CAESAR 11

roma crunch lettuce, brown butter focaccia croutons, miso caesar dressing and pecorino romano cheese

CHOPPED 13

arugula, baby kale, napa & red cabbage, apples, red onion, duroc bacon, candied pecans, goat cheese and pear thyme vinaigrette (n)

WARM FALL SALAD 14

shaved brussels sprouts, baby kale, dates, marcona almonds, goat cheese and umami vinaigrette (n)

- ENTREES -

RICOTTA GNUDI 24

spinach, brown butter, cider squash puree, hazelnuts and smoked blue cheese (n)

ANGEL HAIR 24

shrimp, scallions and a spicy cajun cream sauce

TURKEY 32

maple brined turkey, roasted garlic whipped potatoes, herbed brioche stuffing, haricot verts with crispy onions, gravy and cranberry sauce

SALMON 37

pan seared norwegian salmon, caramelized brussels sprouts, thyme roasted mushrooms, truffle balsamic vinaigrette and pine nut crumble (n)

PORK 32

12 oz bone-in duroc chop, crispy polenta cake with wilted spinach, lemon, fennel and a whole grain mustard jus

SEA BASS 48

pumpkin seed crust, roasted sunchokes, fennel, baby kale and a preserved lemon & leek soubise

FILET* 52

8 oz. filet with demi glace, roasted garlic whipped potatoes and asparagus

- SIDES -

SWEET POTATO CASSEROLE 7

with spiced pecans and smoked sugar (n)

GREEN BEAN CASSEROLE 7

with crispy onion straws (n)

CARAMELIZED BRUSSELS SPROUTS 7

with truffle balsamic vinaigrette

ROASTED GARLIC WHIPPED POTATOES 5

HERB BRIOCHE STUFFING 5

DIRECTOR OF CULINARY

brett fife

CHEF

jeffery tincher

CHEF

patrick kennedy

* consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

(n) contains nuts or has a nut allergen