

*"When we eat together, when we set out to do so deliberately, life is better,
no matter what your circumstances." – Thomas Keller*

~ STARTERS ~

Pico de Gallo (v)	6
Fresh vegetables, cilantro, and lime with hand-cut spinach tortilla chips	
Crab Cakes	8
House-made crab cake served with a roasted tomato coulis, orange, chevre	
Stuffed Mushrooms (v)	5
Five mushroom caps, stuffed with garlic, spinach, and fresh herbs	
Becker Farms Lamb Skewers	7
Two grilled Becker Farms lamb skewers with peanut satay, cilantro and lime	

~ MAINS ~

Becker Farms Lamb Wellington	18
Becker Farms lamb loin, crusted in brown mustard and wrapped in puff pastry. Served over a preserved lemon risotto with lamb jus and black truffle oil	
Seasonal Gnocchi with Becker Farms Chicken	14
House-made potato pasta sautéed with seasonal vegetables and herbs and topped with Becker Farms free range roast chicken and tasty chicken jus	
Seasonal Gnocchi (v)	12
House-made potato pasta sautéed with seasonal vegetables and herbs	
Maple Leaf Farms Duck Breast	16
Maple Leaf Farms duck breast, served over a potato latke, spinach puree, and cherry gastrique	
Becker Farms Bone-in Pork Loin	13
Becker Farms raised bone-in pork loin, stuffed with apples over a bed of seasonal vegetables, and topped pickled onion	
Shrimp Fettuccini	12.5
Home-made red pepper pasta in a light mushroom cream sauce with fresh spinach, and shrimp	
Chef's Special	MP
Chef Sternberg's special based around fresh, seasonal ingredients	

~ Chef's Tasting Menu ~

A custom 5 course menu put together by the chef.
48 hour notice needed and everyone at the table must order for proper service.
50 each

~ DESSERTS ~

Baked Apple Cheesecake	4
House-made baked apple cheesecake with cinnamon on a gram cracker crust topped with a brandy syrup	
Cilantro Lime Sorbet (v)	4
A tasty lime and cilantro sorbet made in-house and then coated with a chili rubbed chocolate coating	
Goat Cheese Blueberry Tart	4
Home-made tart with whipped goat cheese and blueberries and topped with pickled blackberries	
Espresso	2.05

~ FLAT BREADS ~

- The "Classic"** 8/10
Handmade grilled flat bread, topped with local greens, roasted red pepper, black olives, feta, and goat cheese. (add chicken, shrimp, or tofu for extra)
- Mera Vas** 10
Handmade grilled flat bread, topped with spinach, tomato, local havarti cheese, prosciutto de parma, and balsamic drizzle
- Sabroso** 10
Handmade grilled flat bread, topped with smoked salmon, capers, crème fraiche, roasted garlic, and finished with a runny egg

~ SALADS ~

Made with fresh spinach for a dollar more

- Hot Bacon and Shrimp Salad** 7.5
Fresh spinach topped with tomato and feta, house made hot bacon vinaigrette and a skewer of grilled shrimp
- Garden Salad** 7
Topped with tomato, cucumber, onion, pepper, cheese, and grilled crouton
- 2(oh!)4 Wedge** 6.5
Our spin on the bistro classic. Bacon, tomato, and house-made buffalo bleu cheese dressing
- Caesar Salad** 7
Classic tossed Caesar with spring mix lettuce
- Chicken Salad Salad** 8
House-made chicken salad over a bed of fresh greens and onion slivers

~ SANDWICHES ~

- The "Becker" Burger** 8.5
A flame-grilled 8oz Becker Farms hamburger on a Kaiser roll
- Sliced Brisket Sandwich** 8.5
Slow smoked and cooked for over 16 hours and served on a Kaiser roll
- Veggie Hummus Wrap (v)** 7.5
House-made hummus with your choice of fresh vegetables in a wheat or spinach wrap
- Chicken Salad** 8
Our house chicken salad with greens on toasted wheat bread or in a wrap
- Bacon N' Brie Panini** 8
Sliced brie cheese, tomato, and bacon on a Kaiser roll or wheat bread with a sprinkle of brown sugar and all melted together in the panini press

~ SOUPS ~

Ask about today's selections Cup - 3.25/ Bowl - 4.75

(v) – represents our vegan-friendly options

Dinner Menu: September 9, 2011 – November 3, 2011
Executive Chef Alan Sternberg