



RESTAURANT & BAR

Appetizers

Vegetarian Fall Flatbread, grilled naan dough, butternut bechamel, roasted cauliflower, Medjool dates, mizuna, chili maple gastrique, balsamic reduction	13
Pan Seared Scallops, sweet potato puree, wilted mustard greens, candied bacon and almond crumble	16
Fried Cauliflower "Rarebit", aged cheddar, Dijon, brown ale, crispy Prosciutto	7
Goan Shrimp Curry, spiced basmati rice, cilantro	18
Artisan Cheese Plate, sampling of five cheeses with accompaniments	20

Salads

Traditional Caesar, romaine, house made crouton, parmesan	8
Mixed Greens Salad, fresh goat cheese, toasted pecan, grilled apple, slow roasted Lick Creek farm pork belly, honey apple cider vinaigrette	10
'36' Wedge Salad, Bibb lettuce, creamy bacon vinaigrette, blue cheese croutons	9
Beet Salad, roasted beets, kale chips, roasted garlic marmalade, crushed almonds, balsamic reduction	9

Soup of the Day

Entrées

Choice of: Grilled 12oz N.Y. Strip **	35
Grilled 8oz Tenderloin Filet **	40
Grilled 16oz Ribeye** garlic smashed potatoes, grilled broccolini, beef and mushroom demi	55
Grilled Beeler Farms Tomahawk Pork Chop, apple maple gastrique, roasted sweet potato, bacon and poblano creamed market kale	38
Grilled Marinated Chicken Breast, potato and white cheddar gratin, andouille, haricot vert, garlic beurre blanc	20
House Made Pumpkin Ravioli, whipped feta, pecan beurre noisette, mizuna	20
Steak and Frites* + house made steak sauce, roasted garlic aioli, shaved parmesan	25
Fish of the Day, turnip puree, roasted fall squash, grilled broccoli, crispy sweet potato and arugula salad	32

Desserts

Bread Pudding	8
White Chocolate Crème Brulée	9
Chocolate Torte	8
Apple Cheesecake	9
Vanilla Custard	6

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

+Certified Angus Beef

There will be a \$5.00 charge added to any "split" entrée as of 02.06.18