

## APPETIZERS

### SOUP

cup (5), bowl (8)

### MUSSELS 18

PEI mussels, white wine, garlic, butter, shallots, lemon, & grilled bread

### GOLDEN BRIE 17

golden fried double cream brie, quince jam, prosciutto, & grilled baguette

### MUSHROOM TOAST (V) 15

marsala mushroom medley on sourdough, garlicky white bean spread, sprouts

### POUTINE 15

hand cut russet potatoes, cheese curds, Madagascar peppercorn gravy, fresh chives

### INN CAESAR SALAD 14

romaine hearts, rosemary focaccia croutons, double smoked bacon, parmesan

### MIXED GREEN SALAD 13

mescaline mix, maple Dijon vinaigrette, red onions, granny smith apple, dried cranberries, pecans, goat cheese

## ENTREES

### STEAK FRITES 30

10 oz New York striploin, demi, horseradish butter, hand cut fries

### BEEF SHORTRIB 24

wine braised boneless short rib, demi, chimichurri, local green beans, creamy mashed potatoes

### INN BURGER 18

100% beef (chuck, brisket, & hanger), toasted

brioche bun, aged white cheddar, bacon, garlic aioli, tomato, red onion, pickles

(fries or soup included. upgrade to salad or sweet potato fries (3), upgrade to poutine (4))

### WEEKLY BURGER 18

fries or soup included (upgrade to salad or sweet potato fries (3), upgrade to poutine (4))

### DUCK GRILLED CHEESE 17

pulled duck, duck fat toasted sourdough, whiskey onions, shaved apples, fried sage, aged white cheddar

### CHICKEN SUPREME 26

pan seared chicken supreme, roasted potatoes, seasonal vegetables, smoked paprika cream

### SEAFOOD LINGUINE 24

black tiger shrimp, pickarel, mussels, tomato-saffron sauce, parmesan, & fresh herbs

### RIGATONI ALLE VERDURE (V) 22

Italian sausage, fennel, mushrooms, chili oil, marinated cherry tomatoes, peas, peppers, & fresh herbs

### SALMON SUCCATASH 24

pan seared Atlantic salmon, edamame & sweet corn succotash, roasted potatoes, & a warm bacon vinaigrette

### PICKEREL 20

beer battered or lemon pepper

Lake Erie pickerel, coleslaw, & tartar sauce (fries & soup included)

(fries or soup included. upgrade to salad or sweet potato fries (3), upgrade to poutine (4))

### PICKEREL DINNER 26

pan seared pickerel, lemon-tarragon cream, heirloom cherry tomatoes, local green beans, & roasted garlic potatoes

### CAULIFLOWER AU VIN (V, GF) 22

panko crusted cauliflower, roasted potatoes, hearty root vegetables in mushroom gravy

## SIDES

### FRIES 4

house cut russet potatoes, garlic aioli

### SWEET POTATO FRIES 4

sweet potato fries, spicy mayo

### GRILLED CHICKEN 8

grilled herb marinated chicken breast

### BREAD 5

warm focaccia & butter

### GRAVY

beef gravy (2), peppercorn gravy (3) mushroom gravy (3)

## DESSERT

### CHEESECAKE 9

"grandma's oven" cheesecake

### CHOCOLATE CAKE (v) 10

"art & soul cafe" German chocolate cake

