



LUNCH

Snacks & Apps

BRAISED BRISKET SLIDERS	14
3 brioche sliders, 5-hour braised beef brisket, Sriracha mayo, slaw	
PERCH TACOS A LA PLANCHA GF	12
Blackened Lake Erie perch, soft corn tortilla, lettuce, guacamole, pico de Gallo, radish, cilantro, lime crema	
MUSHROOM & TOFU POTSTICKERS V/VG	10
Garlic scallion dressing, chili hoisin	
SALT & PEPPER CALAMARI GF	12
Clovermead lemon honey chili sauce	
MISO CURRY MUSSELS	10
Half pound PEI mussels, coconut miso curry, lemongrass	
CHARCUTERIE & CHEESE	22
Selection of Italian cured meats and local cheeses	

Soups & Salads

MUSHROOM SOUP GF/V	7
5 varieties: button, cremini, oyster, shiitake, and portobello mushrooms, fresh oregano	
HEIRLOOM TOMATO SALAD GF/V *With VG option	15
Assortment of seasonally available heirloom tomatoes, fior di latte, shallots, basil, balsamic reduction, extra virgin olive oil	
SLEGGERS MIXED GREENS GF/V	12
Savory granola, rainbow carrots, radish, cherry tomatoes, Clovermead buckwheat honey vinaigrette	
CAESAR SALAD	14
Romaine hearts, baby kale, croutons, candied bacon, Grana Padano, Caesar vinaigrette	

Bannock Flatbread Pizza

Personal size.

Add Russet Burbank fries, mixed greens, or soup \$4

MARGHERITA V	10
Housemade tomato sauce, buffalo mozzarella, marinated Roma tomatoes, basil	
FUNGHI BIANCO V	12
Truffled mornay sauce, shredded mozzarella, cremini, shiitake, and oyster mushrooms, goat cheese, caramelized onions, fresh oregano	
PESTO CHICKEN	12
Housemade tomato sauce, shredded mozzarella, roasted chicken, sundried tomato, basil pesto, Anaheim chilies	

GF - Gluten Free V - Vegetarian VG - Vegan

Please inform your server of any allergies. While we are unable to guarantee an allergen-free kitchen, we will do our best to accommodate.



Sandwiches & Toast

Served with fresh cut Russet Burbank fries, mixed greens, or soup

CLASSIC CHEESEBURGER	16
100% Canadian ground brisket and chuck blend, old cheddar, artisan bun, lettuce, hot house tomatoes, onion, gherkins, garlic aioli	
Add bacon	3
CHICKEN KATSU SANDWICH	16
Panko-breaded chicken breast, artisan bun, sriracha mayo, shredded lettuce, katsu sauce	
AVOCADO & TOMATO TOAST V / VG	15
Multigrain rye bread, heirloom tomatoes, extra virgin olive oil, basil, pea shoots	

Mains

STEAK FRITES	23
7oz AAA striploin beef , Russet Burbank fries, chimichurri, roasted garlic aioli	
PICKEREL OR PERCH & CHIPS	19
Choice of Lake Erie pickerel or perch, beer battered or southern cornmeal, Russet Burbank fries	
TOMATO & GOAT CHEESE FRITTATA V	15
Roma tomatoes, leeks, goat cheese, basil, sliced bread	
<i>Served with twice cooked potatoes or mixed greens</i>	
GRILLED ZA'ATAR SALMON	24
Quinoa salad, chickpeas, cherry tomatoes, kale, hazelnut, mint yogurt sauce	
BROWN RICE BIBIMBAP V *With VG and GF options	19
Fried egg, tofu, shiitake, pickled Nappa cabbage, radish, spinach, edamame, carrots, bean sprouts, fried shallots, nori sesame seeds	
CHICKEN POT PIE	17
A Kettle Creek Inn classic: chicken breast, onion, mushroom, leek, white wine, herb cream sauce, flaky pastry	
<i>Served with Russet Burbank Fries or mixed greens</i>	
BRISKET HASH	17
5-hour braised beef brisket, two fried eggs, twice-cooked potatoes, Mornay sauce, sliced bread	
CHICKEN FETTUCCINE *With V option	18
Roasted chicken, mushroom fricassee, sundried tomatoes, kale, Grana Padano	

Sides

RUSSET BURBANK POTATOES	6	SWEET POTATO FRIES	8
Roasted garlic mayo		Sriracha mayo	
SEASONAL VEGETABLES	7	BREAD BASKET	8
Pan roasted season's best local vegetables		Artisan selection	

Desserts

PHYLLO-WRAPPED CHEESECAKE	10
Berry compote	
WHITE CHOCOLATE PANNA COTTA	10
Popcorn, blueberries, cilantro	
SUMMER BERRY BOWL *With VG option	9
Clovermead buckwheat honey, strawberries, blueberries, raspberries, blackberries, gooseberries	

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