



SNACKS + STARTERS

PERCH TACOS

butternut aioli, grilled corn tortilla, pickled salsa, avocado sour cream + fried lemon 6.50 | taco **Gf**

CORNDOG BITES

grass fed beef frankfurter, housemade banana curry mustard + '352' smoked tomato ketchup | 6.25 for 3 mini dogs

SEASONAL WARMING SOUP

locally inspired & good for your soul 8.25

CRISPY JENSEN CHEESE CURDS

warm + gooey w/crushed tomato + chili dip 11.95

CAESAR SALAD

heart of romaine, crispy capers, reggiano crumble, crisp bacon, radish, preserved lemon + grilled focaccia crouton 11.95

MEDITERRANEAN PLATTER WITH PICKLED & BRINED

roasted red pepper hummus, za'atar scented labneh, spiced feta + mint spread, grilled artichokes, assorted house made pickles, brick oven olives + warm bread selection 18.95

FEAST ON

ROASTED MUSHROOM TAGLIATELLE

woodlot mushrooms, house mustard, peas, fresh chèvre + truffle oil 21.95
add grilled chicken or shrimp +6.95

CAST IRON BUTTERMILK CHICKEN

potato, sweet onion + Gruyère gratin, seasonal vegetables + smoked chicken jus 27.95

SMOKED PORK TENDERLOIN

warm potato salad, seasonal vegetables, house mustard + thyme cream 27.95 **Gf**

GREAT LAKES OVEN ROASTED PICKEREL

roasted red pepper + edamame polenta cake, espelette roasted cauliflower, kaffir lime + chili miso sauce 28.95 **Gf**

THE KNOW MEAT VEGAN BURGER

vegan + gluten free patty, vegan mozzarella, roasted red pepper hummus, pickled cherry bomb jam, iceberg lettuce, tomato + gluten free bun 18.95 **Gf**

STEAK + POTATOES

grilled + sliced 6oz bavette, country mash + red wine jus 29.95

ADD ON

blue cheese crumble +2.95 | grilled shrimp [3] +6.95
onion rings +2.95 | sizzlin' mushroom skillet +6.95
side Combine seasoned fries +4.95
best of the season Norfolk vegetables +6.95
creamy bacon brussels sprouts w/reggiano, crispy leaves +8.95

TO FINISH

STICKY TOFFEE PUDDING

rich moist cake, housemade toffee sauce, toasted pecans + Hewitt's vanilla ice cream 8.75

HOUSE MADE CHURROS

Mexican doughnuts in cinnamon sugar w/caramel for dipping 8.50

FRUIT SORBET

made in house, seasonal Norfolk fruit 6.95 **Gf**

SWEET SPECIAL

ask for today's sweet creation MP

STEAL OF A MEAL

29.95/person plus taxes + gratuities

January 2nd - February 2nd, 2019

TO START

SEASONAL HOUSE MADE SOUP

or

CAESAR SALAD

romaine, crispy capers, reggiano crumble, crisp bacon, radish, preserved lemon + grilled focaccia crouton

or

PERCH TACO

butternut aioli, grilled corn tortilla, pickled salsa, avocado sour cream + fried lemon

or

CORNDOG BITES

grassfed beef frankfurter, housemade banana curry mustard + '352' smoked tomato ketchup

or

CRISPY JENSEN CHEESE CURDS

warm + gooey w/crushed tomato + chili dip

or

MEDITERRANEAN PLATTER FOR TWO

roasted red pepper hummus, za'atar scented labneh, spiced feta + mint spread, grilled artichokes, assorted house made pickles, brick oven olives + warm bread selection

TO ENJOY

CAST IRON BUTTERMILK CHICKEN

potato, sweet onion + Gruyère gratin, seasonal vegetables + smoked chicken jus

or

ROASTED MUSHROOM TAGLIATELLE

woodlot mushrooms, house mustard, peas, fresh chèvre + truffle oil
add grilled chicken or shrimp +6.95

or

SMOKED PORK TENDERLOIN

warm potato salad, seasonal vegetables, house mustard + thyme cream

or

THE KNOW MEAT VEGAN BURGER

vegan + gluten free patty, vegan mozzarella, roasted red pepper hummus, pickled cherry bomb jam, iceberg lettuce, tomato + gluten free bun

or

STEAK + POTATOES

-add 4.95 to menu price-
grilled + sliced 6oz bavette, country mash + red wine jus

or

GREAT LAKES OVEN ROASTED PICKEREL

-add 4.95 to menu price-
roasted red pepper + edamame polenta cake, espelette roasted cauliflower, kaffir lime + chili miso sauce

TO FINISH

STICKY TOFFEE PUDDING

or

HOUSE MADE CHURROS

or

SWEET SPECIAL ask for today's creation

or

SEASONAL FRUIT SORBET

Gf indicates gluten free items, may not be suitable for celiacs
an automatic gratuity of 18% will be added to groups of 10 or more