



KITCHEN PARTY

CHOOSE A STARTER

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

Heritage Greens fennel, radish, toasted pumpkin seeds, smoked tomato vinaigrette

Caesar heart of romaine, fried capers, Reggiano crumble, bacon, radish, fennel, preserved lemon, celery seed crouton

Combine Nachos pickled salsa, Hungarian hots, Jensen's spiced cheddar, avocado cream

Tater Tots puffed potato snack + '352' paprika mayo

Southern Fried Nugs chicken thighs, dill pickle mayo + '352' F'd Up hot sauce

Corn Stars Grassland Meats longhorn beef frank, banana curry mustard + '352' smoked tomato ketchup

Lake Erie Fish Cakes fennel, garlic, shallots, red pepper w/ginger chili aioli + house zucchini relish

Lobster Roll Atlantic lobster, celeriac cream, tarragon, celery, house made potato chip

Brussels Salad dried cranberries, toasted sunflower seeds, Norfolk apple, shaved fennel, Pristine sunflower honey + lemon vinaigrette, Reggiano crisp

Meat + Cheese Board (+11) local + imported cured meats + cheese, house pickles, grilled focaccia

THEN PICK YOUR MAIN

Combine Burger 6oz beef patty, smoked bacon, caramelized onions, Jensen's cheddar, grainy mustard mayo, '352' smoked tomato ketchup, arugula, sesame bun, Combine seasoned fries

Cast Iron Chicken buttermilk + hot sauce soaked + breaded supreme, cheddar chive mash, salt baked golden beets, smoked chicken jus

Whitefish + Chips beer battered Great Lakes Whitefish, Combine seasoned fries, house tartar, Combine slaw

Korean Style Flank 7oz steak, miso mash, gingered + grilled baby bok choy

Y U Ranch Short Rib local grassfed Texas Longhorn, 5 Brothers + herbed polenta, rosemary roasted root vegetables, horseradish jus

Roasted Mushroom Pasta house made noodles, roasted mushrooms, peas, garlic, shallots, rosemary, thyme, white wine, cream, house made chèvre ricotta, truffle oil - **add grilled chicken or shrimp +7**

Smoked Pork Tenderloin loaded baked potato, Combine brussels sprouts, Empire apple purée

Brick Oven Salmon scalloped potato, roasted broccoli, lemon dill butter sauce

Norfolk ABC Pizza apple, smoked bacon, celeriac cream, Jensen's cheddar, caramelized onions, basil

Veggie Pizza roasted mushroom, sundried tomatoes, fresh red pepper, edamame, San Marzano tomato sauce, house made chèvre ricotta, arugula

Spicy Italian Sausage Pizza house made Italian sausage, Hungarian hots, roasted red peppers, Castelvetrano olives, San Marzano tomato sauce, mozzarella

FINISH WITH DESSERT

Vanilla Crème Brûlée vanilla bean custard, caramelized sugar

Churros Mexican doughnuts tossed in cinnamon sugar, dulce de leche

Silk Road Chocolate Torte flourless torte, spun sugar

Fruit Sorbet gluten free + dairy free

\$73 per person / 3 courses

