

Appetizers

Oysters on the Half Shell / ea 3

Steamed Clams / Shallots / Local Beer / Crostini 10

Colossal Poached Shrimp / White Wine / Verjooz / Remoulade / Cocktail Sauce 12

Roasted Brussel Sprouts / Caramelized Onions / Pork Belly / Maple Vinaigrette 8

Sweet Potato Gnocchi / Bacon Sage Butter / Toasted Papitas 10

Glazed Pork Belly / Shaved Brussel Sprout and Apple Slaw / Pickles Mustard Seeds 13

Local Cheese and Charcuterie Board 15

Salads

Tomato and Burrata Cheese / Fresh Basil / Aged Balsamic / Olive Oil 10

Kale Caesar Salad / Dried Cranberries / Sunflower Seeds / Parmesan 8

Roasted Beet Salad / Shaved Winter Vegetables / Orange Honey Yogurt / Toasted Seeds 10

Mixed Green Salad / Shaved Winter Vegetables / Apple Cider Vinaigrette 7

Entrees

Bostrom Farms Pork Chop / Braised Red Cabbage / Sunchoke Puree / Pickled Mustard Seeds

24

Black Horse Burger / Bourbon Mustard / Bacon / Aged Cheddar / House Fries 16

Pan Seared Salmon / Lentils / Honey Nut Squash Puree / Romanesco 24

Pan Seared Scallops / Creamy Polenta / Baby Vegetables / Bacon Vinaigrette 26

Oven Roasted Duck Breast / Sweet Potato Hash / Heirloom Cauliflower / Cranberry Gastrique

26

Half Roasted Rosemary Chicken / White Bean Ragout / Brussel Sprouts 21

Braised Beef Short Rib / Creamed Leeks / Corn Cake / Oyster Mushrooms 24

14oz Ribeye / Roasted Fingerling Potatoes / Wild Mushroom Ragout 27

-Vegetarian and Vegan options available upon request-