



FALL 2014

PLEASE INQUIRE ABOUT OUR PRIVATE DINING CHEF'S TABLE

## LUNCH MENU

Please enjoy some of the great ingredients grown, raised and caught by our friends that share our commitment of food thoughtfully sourced, carefully served.

CARRIAGE HOUSE FARMS  
BOONE CREEK  
MAYFIELD ROAD  
SWISS CONNECTION

LAKE ERIE CREAMERY  
SMOKING GOOSE  
MADISANO'S  
ECKERLIN  
BLUE JACKET DAIRY

**BRUSCHETTA**  
please inquire for today's selection MP

**PEI MUSSELS\***  
madtree happy amber, shiitake mushrooms, serrano pepper & crostini for dipping 15

**CURRIED BUTTERNUT SQUASH** <sup>GF</sup> <sup>V</sup>  
apple, fennel, squash, and sage yogurt 6

**FRENCH ONION** <sup>GF</sup>  
gruyere, crouton 8

**BLACK QUINOA SALAD** <sup>GF</sup>  
pomegranate, baby spinach, golden beets, honey thyme vinaigrette 9

### SMALL PLATES

**CHICKEN WINGS\***  
bbq, buffalo, or smoked habanero 14

**HOUSE KETTLE CHIPS**  
eckerlins chorizo, scallions and blue cheese fondue 8

**BURRATA**  
caramelized figs, golden beet grilled crostini 11

### SOUPS & SALADS

**SALAD ADDITIONS**  
CHICKEN\* 6  
SHRIMP\* 8  
SALMON\* 6

SOUP AND 1/2 SALAD 10

**POUTINE** <sup>GF</sup>  
beef short ribs, local cheese curds, shortrib jus, hand cut fries 10

**CHICKPEA AND SQUASH FRITTER** <sup>GF</sup> <sup>V</sup>  
smoked habanero aioli 11

**CARROT SALAD** <sup>V</sup>  
fresh shaved carrots, pickled multi colored carrots, blanched kale, sesame seeds, cashews, soy ginger vinaigrette 7

**ROMAINE HEARTS**  
bacon, garlic crouton, traditional caesar dressing 7

### ENTREES

**PUMPKIN RAVIOLI** <sup>V</sup>  
black truffles, roasted tomatoes, walnuts, parmesan cream 15

**MAC-N-CHEESE OF THE MONTH**  
"Southwest"  
Elbow pasta, ham, peppers, onions, queso cheese sauce 14

**SPICED MOJITO**  
**CHICKEN BREAST\*** <sup>GF</sup>  
sweet potato and yukon gratin, sautéed green beans, balsamic pan jus 18

**GRILLED CHEESE OF THE WEEK**  
please inquire with server MP

**FISH AND CHIPS\***  
Cod and fries 13

**CRABCAKES\***  
watercress, frisee, and red pepper aioli 14

### SANDWICHES

**BISON BURGER\***  
blackberry ketchup, red onion, arugula, gouda, brioche bun 13

**BEEF SHORT RIB\***  
horsey cream, house pickles, onion straws, pretzel bun 14

**RIB EYE STEAK SAND\***  
chili onions, pickled oyster mushrooms, boursin, hoagie 14

**GRASS-FED BURGER\***  
cheddar, natural bacon, tomatoes, bibb lettuce, ale mustard mayo, brioche bun 14

**CHICKEN CLUB\***  
roasted garlic aioli, bacon, lettuce, tomato, local cheddar, hoagie 14

**BURGER OF MONTH\***  
Black and Bleu  
bacon, caramelized onions 14

### FROM THE HEARTH FLATBREADS

gluten free crusts available <sup>GF</sup>

**MARGARITA** <sup>V</sup>  
semi dried tomatoes, bocconcini, basil pesto 12

**CHORIZO**  
pearl onions, roasted mushrooms, chorizo, mozzarella 14

**FIG** <sup>V</sup>  
figs, boursin, walnuts, spinach, port reduction 14

**PEPPERONI**  
salami picante, mozzarella, tomato sauce 12



\*THESE FOODS ARE COOKED TO ORDER.  
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

<sup>V</sup> VEGETARIAN

<sup>GF</sup> GLUTEN FREE

<sup>V</sup> VEGAN