

TWENTY

Small Plates

DUCK WINGS ^{DF}

Maple Leaf Farms drummettes, Asian plum sauce, spicy slaw 10

MEZZE ^V

Hummus, pita, dolma, tabouli, falafel, olives, tzatziki 10

ROASTED BEETS ^{GF V}

Roasted gold and red beets, pistachios, feta cheese, lemon zest, olive oil 7

PORK BELLY FLATBREAD

Pork belly, fig jam, goat cheese, caramelized onion, arugula 10

SHRIMP & GRITS ^{GF}

Blackened shrimp, Parmesan grits, tomato jam 12

RILLETTE

Beef short rib, pickled red onion, baguette 8

SALMON RANGOONS

Salmon, cream cheese, scallion, wonton, sweet chili sauce 8

SEARED TUNA ^{GF}

Ahi tuna--seared rare, yum yum sauce, avocado, cucumber 14

Salads

HOUSE SALAD ^V

Mixed greens, tomatoes, cucumbers, carrots, red onion, croutons, choice of dressing 4

FATTOUSH SALAD ^{V DF}

Romaine lettuce, tomato, cucumber, radish, parsley, pita, za'atar dressing 5

BIBB SALAD ^{GF V}

Bibb lettuce, dried cranberries, white cheddar cheese, strawberries, candied pecans, Fuji apple dressing 6

GRILLED CHICKEN SALAD ^{GF}

Grilled chicken, mixed greens, dried cherries, cucumber, almonds, Gorgonzola, apple, raspberry vinaigrette 12

STEAKHOUSE SALAD ^{GF}

Grilled sirloin, Romaine lettuce, bacon, red onion, tomato, Gorgonzola, bleu cheese dressing 14

SALMON SALAD ^{GF}

Grilled salmon, romaine lettuce, beets, Kalamata olives, feta cheese, tomato, cucumber, red onion, lemon dill dressing 16

DRESSINGS Ranch, French, Italian, Thousand Island, Fuji Apple, Fat Free Raspberry Vinaigrette, Balsamic Vinaigrette, Lemon Dill Vinaigrette, Bleu Cheese, Honey Mustard, Za'atar

Soups

FRENCH ONION SOUP

Veal stock, caramelized onions, croutons, Gruyère cheese Cup 4 / Bowl 5

ROASTED SQUASH SOUP ^V

Butternut squash, apple brunoise, crème fraîche Cup 4 / Bowl 5

^{GF} = Gluten Free ^{DF} = Dairy Free ^V = Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Entrées

Served with choice of soup or house salad

SALMON ^{DF}

8 oz. seared Faroe Island salmon, orzo, pesto, tomato jam, microgreens **21**

CERTIFIED ANGUS NEW YORK STRIP ^{GF}

12 oz. Angus striploin, boxty, roasted brussel sprouts **46**

CERTIFIED ANGUS FILET MIGNON ^{GF}

8 oz. Angus beef tenderloin, cipolini onions, roasted carrots, bordelaise sauce **44**

LAMB SHANK ^{DF}

Israeli couscous, chermoula, tomato lamb jus **19**

PRETZEL CRUSTED WALLEYE ^{DF}

Pretzel crusted walleye, steak fries, Cajun tartar sauce, coleslaw **18**

SHRIMP LINGUINE

Handmade linguine, roasted tomato sauce, shrimp, Parmesan cheese, Italian herbs **21**

BUTTERNUT SQUASH RAVIOLI

Handmade butternut squash ravioli, confit hen, pine nuts, sage brown butter **18**

PORK CHOP ^{GF DF}

Fried rice, Szechuan broccoli, sweet & sour sauce **17**

SHORT RIB

Mashed rutabaga, roasted wild mushrooms, crispy onions, demi-glace **16**

CHICKEN SCHNITZEL

Crispy chicken breast, whipped potatoes, southern style green beans, pepper gravy **16**

Sides

ZA'ATAR FRIES ^{GF DF V}

Harissa ketchup, curry, aioli **3.25**

ONION RINGS ^V

Yuengling batter, spicy ranch, bistro sauce **3**

GOAT CHEESE DROP BISCUITS ^V

Strawberry jam, honey butter **4**

ROASTED VEGETABLES ^{V GF DF}

Seasonal vegetables, olive oil, herbs **3.5**

WHIPPED POTATOES ^{V GF}

Yukon gold potatoes, butter, cream **3**

BAKED POTATO ^{V GF}

Russett potato, butter, sour cream **3**

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