

Seasonal Specials

Braden (Appetizer)

Cold smoked salmon, crispy fried capers, and dill cream served on slices of toasted homemade brown bread. 14

Goat Cheese Brulé (Appetizer)

Caramelized goat cheese topped with crushed almonds. Served with a homemade red onion marmalade and sliced granny smith apple. 15

Maple Chicken Salad (Entrée)

Spinach and mix greens topped with grilled chicken, cranberry, toasted walnuts, green apple, carrot, and goat cheese. Served with a homemade maple vinaigrette. 17

Substitute faux chicken for vegetarian option

Cornflake Breaded Fried Chicken Sandwich

Buttermilk fried chicken topped with arugula, tomato, house made buffalo aioli, cheddar cheese, and red onion marmalade.

Served with choice of side. 17


Substitute faux chicken for vegetarian option


Grilled Salmon (Entrée)


Classic: Topped with a dill cream sauce and served with a side of sauteed spinach.

Blackened: Topped with a homemade remoulade and served with grilled asparagus


Served with choice of potato. 21

 Gluten-Free /option

 Vegetarian /option

 Dairy-Free /option

Please inform your server if you have a diet restriction

 Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your RISK of foodborne illness.