

CHEF'S FEATURES

Our kitchen staff prepares nightly dinner features and always has a market price seafood entrée

STARTER

FRIED BRUSSELS SPROUTS

roasted garlic oil, parmesan, pancetta, candied walnuts
(GF/VR/VGR) 9

AMISH CHEESE PLATE

local amish cheeses, dried fruit mostarda, artisan crackers,
herbed mixed nuts, pickled red onion (GFR/V) 14

HOMESTEAD SPRINGS PORK BELLY*

bamboo rice, red dragon sauce, coconut aioli, sesame seeds,
scallions (GF) 12

FRIED CALAMARI*

mixed vegetables, red dragon sauce, lemon aioli 10

MUSSELS*

tomato broth, pancetta, garlic, fennel, fronds, toasted bread
(GFR) 14

HOUSEMADE HUMMUS

chickpea fritters, kohlrabi cucumber slaw, toasted pita
(V/GF) 10

SOUP & SALAD

TODAYS SOUP

always made fresh with local ingredients 5/8

POTATO & LEEK

with chive oil and fried leeks (VG/GFR) 4/7

ROOT VEGETABLE SALAD

turnip, celery root, & rutabaga, arugula, goat cheese, smoked
paprika vinaigrette (GF/V/VGR) 10

SEASONAL FRUIT SALAD

spinach, apples, red quinoa, bleu cheese, candied walnuts,
beet vinaigrette (GF/V/VGR) 10

COPIOUS WEDGE SALAD

iceberg lettuce, pickled red onion, crumbled bleu cheese,
tomato, bacon, avocado goddess dressing (GF/VR/VGR) 9

COPIOUS PLATES, SEAFOOD, & STEAK

SEARED SCALLOPS*

caramelized brussels sprouts, pancetta, rutabaga purée,
mustard vin blanc (GF/VR with seared tofu) 28

SOUS VIDE AIRLINE CHICKEN BREAST*

butternut squash purée, smoked bacon sherry vinaigrette,
seasonal vegetables (GF/VGR) 24

SEASONAL RISOTTO

butternut squash, zucchini, sage, browned butter, parmesan
(GF/V/VGR) 18
with grilled breast of chicken or tofu - 23

GNOCCHI & SHORT RIB RAGOUT

potato gnocchi, red wine braised short rib, fresh ricotta, chive
pistou 22

PASTA DIAVOLO*

shrimp, swiss chard, berkshire sausage, pancetta, fennel,
tomato, garlic, pappardelle, parmesan 22

PORK SCHNITZEL*

breaded pork tenderloin, braised red cabbage, parsley
spaetzle, mustard vin blanc 22

FILET MIGNON*

6 ounce tenderloin, herb russet potato medallions, vegetables,
red wine shallot butter 32

HANGER STEAK*

spiced brioso coffee, collard greens, sweet potato steak fries,
red eye gravy (GFR) 28

COPIOUS ROYALE & FRIES*

7 ounce Angus burger served with shaved iceberg lettuce,
tomato, bacon jam, house dill pickle, 1000 island, fried egg
(GFR) 16
hand cut fries tossed in duck fat, parmesan, and herbs - 2
substitute sweet potato fries - 2

VEGGIE BURGER & FRIES

falafel patty, shaved iceberg lettuce, tomato, garlic aioli, kohlrabi
& cucumber slaw (V/GFR) 16
hand cut fries tossed in duck fat, parmesan, and herbs - 2
substitute sweet potato fries - 2

\$5 SIDES

BRAISED COLLARD GREENS (GF)

SAUTÉED ASPARAGUS (GF/V/VGR)

VEGETABLE OF THE DAY (GF/V/VGR)

HAND CUT FRIES (GF/V)

CARAMELIZED BRUSSELS SPROUTS (GF/VR)

*consuming raw or undercooked meats, poultry, seafood, shellfish or
eggs may increase your risk of foodborne illness

20% gratuity may be added to parties of 10 or more