spoon style tapas

like what you see?
inquire with your server about making it an entrée.
these are tasting plates meant to be shared, so you may enjoy many!

pizzetta of the day $8
please inquire with your server for today's offering

tostadas $10
refried black beans, pico de gallo, creme fraiche, artisan lettuce, cotija, guacamole,
nashville hot chicken buns $9
house made dukes mayonnaise, dill pickles

falafel platter (v) $10
creamy hummus, tabbouleh, grilled naan bread

cheese board $15 for 2, $8 for 1
a selection of cheeses from around the globe with crackers

salmon "nachos" $13
salmon poke, sushi rice, avocado, edamame, seaweed salad, wonton chips

warm goat cheese croquette (v) $10
crostini, basil pesto, roasted local farm beets

bruschetta $12
roasted golden beets, fontina cheese, apricot & cherry chutney, arugula

thai mussels $13
coconut milk, thai curry, lime, zingermans bread

hushpuppies (v) $10
green onion & jalapeno, with a sweet & spicy compound butter

chicken lettuce wraps (gf) $12
bibb lettuce, almonds, nauc cham, spicy peanut sauce, seaweed salad

house smoked fish spread (gf w/o crostini) $8
bread and butter pickles, crostini

ask your server about menu items cooked to order or served raw
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness

all parties of 8 or more will have a 20% gratuity added

non alcoholic

fountain $3
coca cola, diet coca cola, sprite, ginger ale, fanta

northwoods draft $4
root beer, ginger beer

unsweetened iced tea $2.5

homemade lemonade $3

uncommon grounds coffee $3

sparkling
san pellegrino $4 500ml

(v) = vegetarian
(gf) = gluten free

we apologize if there might be something we are out of;
we strive to have the freshest ingredients all of the time and
periodically it is out of our control

if you have a certain food allergy or if there is a particular food group you do not eat, please advise your server, we use quite a few fresh and house made ingredients that are not labeled on the menu
Principals
served with a choice of salad or soup of the day
substitute classic Caesar or signature mushroom brie for $2

short rib and grits (gf) $26
braised boneless short rib, anson mills grits, demi glace

allo govi masala (v) (gf without naan) $20
roasted local cauliflower, potatoes, onions and tomatoes stewed with indian spices. served with coconut lime rice, and naan bread

sustainable fish offering  mp
please inquire with your server to see what sustainable fish we are offering today

autumn duck $26
butternut squash and sweet potato puree, shaved brussel sprouts, dried berries, apple cider reduction

all-natural breast of chicken (gf) $23
local chicken, herbed risotto, wilted swiss chard, pan sauce

signature mac & cheese $22 whole, $15 half
grafton village aged white cheddar, grilled chicken, smith bacon, spinach, imported tortiglioni pasta

butternut squash raviolis (v) $23
cranberry sherry cream sauce, pickled butternut squash, swiss chard, dried cranberries & cherries

wagyu flat iron steak (gf) $28
warm spinach, roasted new potatoes, chimichurri

salads
black & bleu (gf) $17
grilled flat iron steak over artisan lettuce, balsamic onions, roasted peppers, gorgonzola & polenta croutons served with balsamic vinaigrette

asian salmon $16
grilled salmon over baby spinach, toasted almonds, carrots, edamame, pickled ginger & orange segments served with sesame dressing & topped with crispy rice noodles

cherry festival (gf) $14.5
artisan lettuce, dried cherries and cranberries, cashews, local goat cheese & hand shredded chicken breast, served with apple cider vinaigrette & topped with julienned granny smith apple

apple pear & beet (v) (gf) $13
arugula, roasted local beets, gorgonzola, granny smith apples, poached pears, pistachios, orange vinaigrette

fall kale (gf) $13
kale, honey crisp apple, newskils bacon, brie cheese, pomegranate, spiced walnuts, apple cider vinaigrette

add to any dish / salad: chicken $3  avocado $2  salmon $6