

Small Plates

Cold

Cheese Plate
A plate of Four Artisanal Local Cheese
\$12

Classic Grass Fed Dry Aged Bison Tartar
Made with Much Love. Our Chefs Personal Old School Favorite.
\$9

Salad of Local Lettuce, Goat Cheese, Walnuts, Pickled Onion, and Gala Apple
with a May Tag Blue Vinaigrette
\$8

Sea Salt Cured Kodiak Scallop, and Sockeye Salmon Tartar
with Sliced Pear and Fresh Herb Lemon Vinaigrette
\$9

Surf and Turf
Salt Cured Bering Sea Scallop and Shaved Raw Dry Aged Sirloin with Herb Relish
\$10

Red Beets, and Black Beluga Lentil Salad
with Field Greens, Goat Cheese, and Ice Wine Vinaigrette
\$8

Warm

Pork Belly Love Threesome
with Spaghetti Squash, Bacon, Ground Pork, and Chorizo
\$9

" Sumanskies "
Lamb Samosas with Tamarin Sauce
\$6

Bison and Wild Mushroom Quesadilla
with Pepper jack Cheese, Crème Fraîche, and Tomato Salsa
\$9

Triple Play Nanza "Personal Pizza"
Chorizo, Ground Pork, Bacon, Peppers, Goat Cheese, and Maytag Blue
\$7

JJJ's Trinity Chili
with Crème Fraîche and Local Cheddar Cheese
\$8

Miatake, Shiitake Mushroom and Smoke Ham Hock Chowder
\$6

Chef Cavanaugh and Chef Carson's Tasting Menu

1st Course

C&L Grass Fed Bison Tartar
Classic Combination of Egg Yolk, Capers, Shallots, Parsley and Raw Meat
Pairing~ Pinnacle Ridge Chambourcin or Stoudts Fest

2nd Course

Warm Kale Salad
with Crispy Lardons, Poached Egg, Blue Cheese and Sherry Vinaigrette
Pairing~ Manatawny Creek Riesling or Troegs Dead Reckoning

3rd Course

Wild Alaskan Kodiak Bay Dry Pack Scallops
with Fried Eggplant, Olive Basil Relish, and Beurre Blanc
Pairing ~ Pinnacle Ridge Chardonnay or Victory Fest

4th Course

Chef Burton's Pumpkin Crème Brulee`
Pairing~ Aqua Perfecta or Manatawny Creek Honey Wine or Pinnacle Ridge Late Harvest Vidal Blanc

Large Plates

The Truth

Grass Fed Dry Aged Bison Tartare with Shaved Onion, Micro Greens, Parmesan Cheese, and Herb Relish. Can You Handle the Truth?
\$24

Grilled Roadside Chicken

Boneless Half Bird with Eggplant, Kale, Wild Mushroom Ratatouille, and Reduction Sauce
\$25

C&L Farm Grass Fed Dry Aged Bison Steak
with Miatake Mushrooms, Kale, Red Quinoa, & Beurre Rouge
\$34

Cressbrook Farms Braised Bison
with Tomato Eggplant, Zucchini, Onion Stew and Brown Basmati Rice
\$22

Cressbrook Farms Grass Fed Dry Aged Beef Steak
with a Miatake Mushrooms, Kale, Red Quinoa, & Beurre Rouge
\$32

Pan Roasted Wild Alaskan Halibut
with Sweet Dumpling Squash Risotto, Beurre Blanc, and Reduction Sauce
\$32

Black Tamworth Pork Loin
with Spaghetti Squash, Bacon, Ground Pork, Chorizo, and Reduction Sauce
\$28

JJJ's Trinity Chili & Eggs
topped with 2 Farm Fresh Sunny Side Eggs, Crème Fraîche, and Local Cheddar Cheese
\$16