

Specials

Charcuterie Board | 34

Assorted cheeses, meats, nuts, fruits,
cornichon pickles & baguette

½ Romaine Wedge | 20

w/ Red Onion, Bacon, Blue Cheese Dressing

Wild Mushroom Fettuccine | 32

in Truffle Butter / Truffle Oil Sauce

Shepherd's Pie | 26

Braised ground lamb capped w/ mashed
potatoes, peas, carrots, served w/ field greens
side salad

Lamb-Chops (two- 6oz) | 46

Marinated in rosemary-garlic olive oil,
grilled | pan-seared & two sides

Roasted Quail(2) | 49

Stuffed w/ wild rice, currants, apples, hazelnuts, on
slices of Baguette, Prosciutto, finished w/ Saffron
Butter Garlic Glaze, w/ haricot verts & cremini
mushrooms

Wagner's Applewurst Sausages | 29

Grilled, w/ Caramelized onions & grapes,
finished in a Balsamic reduction & served
w/ mashed potatoes

Palmier | 5