

CLASSIC AMERICANA EMBRACING TIMELESS, OLD WORLD ELEGANCE & CHARM

EXECUTIVE CHEF TAYLOR BOESCHENSTEIN
CHEF DE CUISINE AMELIA KNIGHT

SALADS

House Made Dressings

French - Ranch - Bleu Cheese
White Balsamic, Apple Cider, & Shallot Vinaigrette

Scholar House

VPF greens, cherry tomato, radish, spring onion,
cucumber, farm cheese, crouton ...8 / 14 (V)

Wedge

Iceberg, bacon, tomato relish, bleu cheese crumble,
black pepper, bleu cheese dressing ...10 / 17 (GF)

Harvest

Roasted root vegetables, kale, pomegranate seeds,
pistachio, feta, apple cider vinaigrette8 / 16 (GF)(DF)

Chilled Steak

VPF greens, roasted apples,
golden raisins, green onion, goat cheese,
potato curls, shallot vinaigrette12 / 24 (GF)

Cobb

VPF greens, herb grilled chicken, bacon, hard egg,
cucumber, bleu cheese, cherry tomato relish, crouton,
choice of dressing ...20

Protein Additions

Chicken 6 - Salmon 16 - Shrimp 8/14 - Chilled Steak 8/14

White Chicken Chili

Roasted chicken, poblano, chili beans, sweet corn,
scallion 6 / 12 (GF)

Clam Chowder

New England Style, littleneck, bacon, potato, cream,
thyme, black pepper ...9 / 18

Mushroom

Roasted Pebble Creek mushrooms,
coconut milk, confit garlic, rosemary,
thyme, herb oil8 / 14 (GF)(DF)(V)(VE)

STARTERS

Bar Cheese

Amber beer, horseradish,
sharp cheddar, pickled veggies,
crostini, chips15 (V)

Deviled Eggs

Dijon, cornichon, lardon,
paprika, chive10 (GF)(DF)

Bison Meatballs

Huckle-blackberry jam, farm cheese,
almond, sunflower seed16

Calamari

Red pepper & tomato aioli, olive crumble,
herbs, charred lemon20 (DF)

Shrimp Cocktail

Poached & peeled jumbo shrimp,
cocktail, lemon, ice ...20 (GF)(DF)

Crab Cakes

Leek & cabbage slaw,
herb remoulade, crispy capers22

Medjool Dates

Goat cheese stuffing, cashew nut
butter, huckle-blackberry jam,
candied jalapeños14 (V)(GF)

Seasonal Flatbread

Inquire with your server for
today's offeringMKT

SUPPERS

Bison Short Rib

Coffee spice rub, crispy potato cake,
roasted carrot, huckle-blackberry
demi glacé ...40

Classic Cheeseburger

Half pound, American cheese, gem lettuce,
tomato, caramelized onion,
pickle, fry sauce ...24

Lamb T-Bones

Three 5oz. chops, root vegetable hash,
crispy brussels, pomegranate seeds,
balsamic reduction ...50 (DF)

Pasta Primavera

Tortiglioni, mushroom ragu,
roasted mushroom cream, leeks,
crispy garlic, herbs ...26 (DF)(V)(VE)

Char Grilled Steak

Scholar's cut, creamed VPF kale,
confit marble potatoes, roasted pearl
onions, Scholar's steak sauce ...62 (GF)

Scholar's Cut:

Inquire with your server for today's offering

Add a Crab Cake ..12

Add Goat or Bleu Cheese Crust ..4

Add Sautéed Onions ..4

Add Sautéed Mushrooms ..6

Roasted Amish Chicken

Half bird, lardons, marble potatoes,
pearl onions, roasted apples,
fennel, sage, cider demi ...38 (GF)

Butterflied Rainbow Trout

lentils, leeks, cabbage, fennel,
capers, lemon, brown butter, crispy shallots,
herb oil, charred lemon46(GF)

Salisbury Steak

Whipped potato, roasted carrot,
buttered peas, mushroom gravy,
crispy shallot ...32 (GF)

Cedar Plank Salmon

Red cedar plank, maple-dijon glaze,
crispy brussels, whipped potato,
dill, paprika ...40 (GF)

SOUPS

Please notify your server if you have any dietary
restrictions & or any food allergies. We will try our very
best to accommodate your needs.

(V) - Vegetarian

(DF) - Dairy Free

(VE) - Vegan

(GF) - Gluten Free*

*Most of our menu items can be prepared GF with slight
modifications. Please inquireAsk your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SCHOLAR