

CLASSIC AMERICANA EMBRACING TIMELESS, OLD WORLD ELEGANCE & CHARM

EXECUTIVE CHEF TAYLOR BOESCHENSTEIN
CHEF DE CUISINE AMELIA KNIGHT

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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

Duck Drumsticks

Confit & flash fried, Carolina BBQ, toasted pistachio, berry dust16 (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

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)

Citrus Salad

VPF Greens, grapefruit & orange segments, fennel, pickled shallots, toasted almonds, chèvre, honey-ginger vinaigrette10 / 18 (GF)

Chilled Steak

Arugula & Greens, cucumber, olive, tomato relish, feta, crispy shallot, sunflower seeds, charred lemon-dill vinaigrette12 / 20 (GF)

Cobb

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

Protein Additions

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

House-Made Dressings

French - Ranch - Bleu Cheese - White Balsamic
Honey-Ginger Vinaigrette - Lemon-Dill Vinaigrette

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SUPPERS

Bison Short Rib

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

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

Lamb T-Bones

Three 5oz. chops, Parmesan risotto, spinach, kale, brussels sprouts, balsamic reduction, chive oil ...52

Seafood Tagliatelle

Shrimp, crab, salmon belly, fennel, capers, calabrian chilis, vodka sauce, herb breadcrumbs ...36

Classic Cheeseburger

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

Salisbury Steak

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

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

Roasted Amish Chicken

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

Cedar Plank Salmon

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

Risotto

Carnaroli rice, roasted vegetable stock, pebble creek mushrooms, spinach, kale, Brussels sprouts, parmesan, crispy shallots, balsamic reduction, chive oil, VPF microgreens....28 (V)

Ask 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.