FOOD

EDITION #1

STARTERS

Bar Cheese (V)
Amber beer, horseradish, sharp cheddar, pickled veggies, crostini, kettle chips
15

Deviled Eggs (GF) (DF)
Dijon, cornichons, lardons, paprika, chives
10

Bison Meatballs
Marinara, whipped ricotta, baguette
16

Shrimp Cocktail (GF) (DF)
Poached & peeled jumbo shrimp, cocktail, lemon
20

Crab Cakes (DF)
Leek & cabbage slaw, herb remoulade, crispy capers
22

Medjool Dates (V) (GF)
Goat cheese stuffing, cashew nut butter, pepper jelly
14

Seasonal Flatbread
Inquire with your server for today's offering
MKT

SOUP & SALAD

Scholar House (GFO) (V)
VPF greens, cherry tomato, radish, spring onion, cucumber, farm cheese, croutons
8 / 14

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

Ceasar Salad (GFO)
Baby romaine hearts, Caesar dressing, lemon parsley breadcrumbs, parmesan
9/16

Cobb (GFO)
VPF greens, herb grilled chicken, bacon, hard egg, cucumber, bleu cheese, cherry tomato relish, croutons
20

Vegetarian Chili (GF) (VG)
8/12

Corn Chowder (GF)
Served with lardons and chili oil
8/12

House-Made Dressings
French - Ranch - Bleu Cheese - Ceasar
White Balsamic - Lemon-Parsley Vinaigrette

Protein Additions
Chicken - 6, Salmon - 16, Shrimp - 8/14
Anchovies - 4

DINNER

Pork Chop (GFO) (DF)
Frenched local pork chop, pepper jelly, squash and sweet potato puree, crispy brussels
34

Char Grilled Steak (GFO) (DFO)
Chef's cut, brussels sprouts, house made steak sauce, confit marble potatoes
62

Add a Crab Cake - 10
Add Goat or Bleu Cheese Crust - 4
Add Sautéed Onions - 4
Add Sautéed Mushrooms - 6

Lamb T-Bones (GF)
Three 5oz. chops, parmesan risotto, mushrooms, asparagus, spinach, balsamic reduction, tomatoes, chive oil
52

Cedar Plank Salmon (GFO) (DFO)
Red cedar plank, maple-dijon glaze, crispy brussels, whipped potato
40

Classic Cheeseburger (DFO)
Half pound burger, American cheese, gem lettuce, tomato, red onion, pickles, fry sauce
24

Steak Tips
Tenderloin steak tips, pearl onions, roasted mushrooms, burgundy demi, whipped potatoes, roasted carrots
38

Roasted Amish Chicken (GF) (DFO)
Half bird, lardons, marble potatoes, pearl onions, sweet corn, tomato BBQ, chicken jus
38

Risotto (GF) (V)
Carnaroli rice, pebble creek mushrooms, tomatoes, spinach, asparagus, parmesan, balsamic reduction, chive oil, microgreens
28

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

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.