



Welcome to Our Table!

Flora

Soup of the Moment : Fresh ingredients & Market Inspired & Made with Love	\$9
Green Salad: Common Ground Greens & Simply Seasonal Add ins & Vinaigrette	\$12
Southern Squash “Puppies” & Cornmeal, Roasted Squash & Comte Cheese Fritters & Smoked Jalapeno Goddess Dip & Cider Balsamic Drizzle	\$13
Roasted Sunburst Beet & Fennel Confit & Roasted Pears & Crumbled Stilton Maple Spice Walnuts & Fresh Arugula	\$13
Antipasto Selection & Market Inspired Grazeables & Crostini	\$16
Chestnut Gnocchi & Roasted Harvest Vegetables & Wild Mushroom Veloute & Wilted Greens & Romesco	\$22
Add Garlic Roasted Shrimp Skewer	\$30

***** Our Flora Collection are Predominantly Plant Forward Dishes
and Most can be Prepared Fully Plant Based Upon Request!*****

Fauna

Brown Butter Basted Sea Scallops & Celery Root & Apple Puree &
Double Smoked Bacon \$16/\$30

Purely Perch: Lake Erie Yellow Perch & Lemon & House Tartar Sauce \$16/\$23

Fresh East Coast Oysters: On the Half Shell or
Baked "Portafellar Style" 3: \$9 6: \$17

Pan Seared King Cole Duck Breast & Crispy Old Bay Sweet Potato Wedges &
Black Currant Gastrique & Spice Roasted Pecans \$27

Gone Fishing & Market Inspired Fresh Fish with Seasonal Flair & Global Inspiration
Market Catch \$MP
Grilled Yellow Perch \$30

AAA Beef Tenderloin & Roasted Garlic Mash & Red Wine Demi
& Balsamic BBQ Onion Compote \$36

Side Things \$6 ea

Daily Potatoes

Farm to Table Vegetable Preparation

Sautéed Field & Forest Mushroom

Modern Farmhouse Cuisine

We use Local and Organic, Ethically Raised products as much as possible
Thank You to our Farmers!