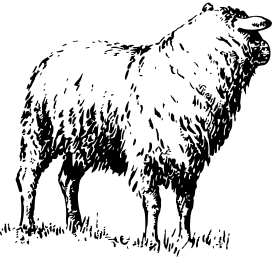


dinner

# HONSBERGER

FROM OUR ROOTS TO YOUR TABLE



## *To Start Or Share*

### OLIVES & GARLIC

Warm marinated olives served with our farm confit garlic cloves in oil. With Bread

\$10

### FLOORBOARD

A selection of in house and imported cured meats, cheeses, preserves, spreads and pickles.

HALF \$22 FULL \$45

### COUNTRY PATÉ

A traditional shareable that varies with its farm. Made with Linc farm organic and forest raised pork and dried apricot. Served with accoutrements and toast

\$18

### FRIED POLENTA

Creamy polenta fried. Crispy and served with truffle sundried tomato sauce. GF

\$15

### BEEF CARPACCIO

Shaved cheese, truffle, lemon, olive oil, aioli and arugula over thinly shaved tenderloin

\$18

SOUP MP

## *Personal Plates*

### WEDGE SALAD

Between a cobb and a caesar. Lemon parm dressing, pickled red onion, bacon, hard boiled egg, bellavitano and toasted chickpeas

\$18

### GNOCCHI GF

House made Gluten Free potatoes and herb gnocchi, sweet pea pesto, finished with stracciatella

\$28

### MAPLE PORK BELLY

Braised pork belly on a squash, maple onion purée and topped with a candied pumpkin seed and orange gremolata.

\$28

### BREAKFAST FOR DINNER

Confit chicken supreme finished on the grill. Set on a kale and potato hash. Finished with a date compote and a poached egg

\$32

### SHORT RIB

Bbq braised short rib, stewed white beans and chimichurri

\$36

Gluten free buns, pita and bread made in celiac safe facilities available upon request.



# drink list

6 oz / 9 oz / BTL

Honsberger Estate Riesling 2022	13.50 / 17 / 45
Cloudsley Cellars Twenty Mile Bench Chardonnay 2020	15.50 / 24 / 62
Honsberger Estate Cabernet Franc 2021	15 / 23 / 60
Cloudsley Cellars Pinot Noir 2021	15 / 23 / 60
Honsberger Estate N.V Riesling Brut	14.50 / 55
Honsberger Estate N.V Blanc De Blanc Brut	16 / 62
Malivoire Small Lot Gamay 2021	54
Honsberger Estate Cabernet Franc 2020	64
Honsberger Estate Reserve Cab Franc 2019	105

## Cocktails

Tippy Canoe - Gin, St. Germain, Triple Sec, Orange, Tonic	14.5
The Field Rabbit - Vodka, Lime Juice, Cucumber, Celery, Ginger Ale	15
Spicy Paloma - Tequila Reposado, Lime Juice, Grapefruit Juice, Tajin	14
A Fresh Start {Sour} - Amaretto, Limoncello, Rhubarb Syrup, Egg Whites	15

{non-alcoholic spirits available for cocktails}

## Draft Beer

Cowbell Shindig Lager 4.2%		Beaus Lug Tread Lagered Ale 5.2%	10
Oast Barn Raiser 5%		Steam Whistle Pilsner 5%	