

DINNER

5:00-8:00

STARTERS

Baby Arugula and Quinoa Salad Ø

Roasted Beet, Pickled Red Onion,
Candied Pecans, Carrot Ribbon, Parsnip Chip,
Asiago with Citrus Dressing.

Pedal Pilsner Paulting Time
\$14

Blue Cheese & Apple Naan Ø

Basil & Parmesan Pesto, Poached Apple,
Blue Cheese, Candied Pecans & Kale Crisps.

Drizzled with Balsamic Reduction.

Blue County | Quitting Time \$16

Lake Erie Perch Taco

Bell Pepper and Mango Salsa,
Red Cabbage and Carrot Slaw,
Zesty Lemon Aioli on Soft Shell Taco.
Organic Wild Wheat Tarvest Party White
per taco \$8

Cheese & Charcuterie Board

ENTREES

Burrito Bowl Ø

Jasmine Rice, Corn, Black Bean, Lime,
Cilantro, Avocado, Bruschetta, Mixed Cheese
& Chipotle Aioli
Organic Wild Wheat I Quitting Time
\$17

Monte Cristo

Egg Fried Dill Pickle Bread, Smoked Black Forest

Ham, Swiss Cheese, Pickled Red Onion, Sliced

Tomato & Grainy Dijon Aioli.

Hazy Susan Fill P Haryest Party Red

Hazy Susan mp | ☐ Harvest Party Red \$17

The Farmer's Burger

6oz Housemade Burger, Bacon, Cheddar, Romaine, Bruschetta, Fried Pickle, Roasted Garlic & Saffron Aioli on a Brioche Bun.

Grilled Chicken Breast with Bacon Cream Sauce

Garlic Mashed Potatoes, Local Vegetables & Pesto,
Roasted Beet Puree, Fresh Pea Shoots &
Crisp Parsnip.

Pedal Pilsner m ☐ Cureman's Chard \$24

SIDES

	add	sm.	lg.
Fresh Cut French Fries	\$3	\$5	\$9
Side Harvest Salad	\$4	\$6	
Classic Poutine	\$7	\$9	\$14
Red Wine Gravy	\$2		
Grilled Chicken	\$9		

\$7

Portobello Mushroom

DESSERTS

Vanilla Bean Cheesecake Cookie Crust topped with Local Fruit Compote. \$9

Flourless Chocolate Cake

Dense Gluten Free Cake served with Peanut Butter Creme Anglaise.

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