



Small Plates

WHITE BEAN HUMMUS | \$7

toasted pita, fresh veggies

FRIED CAULIFLOWER | \$9

buttermilk, sunflower pesto, shaved sheeps cheese, chive

PICKLE JAR | \$5

house pickled vegetables

BAKED BRIE | \$8

fruit jam, triple cream brie, spiced cashews, thyme, lemon zest, toasted bread

TRUFFLE GARLIC & PARMESAN FRITES | \$8.5

frites, parmesan cheese, truffle oil, roasted garlic aioli, balsamic

WEDGE POTATOES | \$6

twice cooked with malt vinegar mayo

CHICKEN WINGS | \$11.5

dry chili rub, blue cheese dressing, buffalo sauce, carrots, celery

THE DUTCH SAUSAGE PLATE | \$10 Sm / \$15 Lg

house made smoked kielbasa or bratwurst. IPA mustard, toasted caraway kraut. Sm. Choice of 1. Lg Choice of 2.

Soup & Salad

SOUP OF THE DAY | \$4 Cup/\$6 Bowl

THE DUTCH ONION SOUP | \$6.5

Guinness Stout, toasted brioche, melted swiss, provolone & parmesan cheese

SPRING SALAD | \$10.5

baby mix greens, snap pea, radish, carrots, cucumber, tomatoes, sunflower seeds, goat cheese, maple cider vinaigrette

BEET SALAD | \$10.5

roasted red and golden beets, smoked blue cheese, pickled shallots, herbs, pea shoots, cashews, Champagne vinaigrette

CAESAR SALAD | \$7.5

romaine hearts, house made dressing, croutons, shaved parmesan
Add chicken \$4

Main Plates

THE HARVEST | \$14

brined and roasted turkey, cornbread stuffing and cranberry sauce, provolone, rye bread, poultry gravy

MUSHROOM GRAIN BURGER | \$13.5

mushroom, grains, walnuts, toasted oats, avocado, tomato, gluten-free bun

SMOKED CHILI BURGER | \$13.5

smoked guijo and ancho chili mayo, avocado, lettuce, tomato, brioche bun

BLUE BURGER | \$14

smoked blue cheese, caramelized onions, applewood bacon, balsamic reduction, brioche bun

BLT | \$10

applewood bacon, lettuce, heirloom tomato, mayo on whole grain toast

BRAISED PORK SHANK | \$22

maple smoke, fennel, celery root, roasted carrots, swiss chard, pork jus

FISH & CHIPS | \$15.5

10 oz. Bass Ale battered haddock filet, lemon caper tarter, wedge potatoes

PAN ROASTED CHICKEN | \$16

chicken breast, roasted spring vegetables, creamed greens, fresh herbs

PASTRAMI BEEF RIB | \$25

smoked beef rib, pickles, horseradish sauce, creamer potatoes, seasonal vegetable

Burgers and sandwiches served with wedge potatoes, frites, side salad or coleslaw. Truffle parmesan frites (\$3.5)

Desserts

HOUSE MADE PANNA COTTA | \$6

PIE OF THE DAY | \$6

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please no substitutions.