

S T A G E S

DINNER MENU

TO START

- Caesar Salad** 22
Romaine hearts, parmigiano tuile, pancetta croquettes and romaine purée, house made caesar dressing
- Spinach & Mushroom Cones** 14
Sautéed spinach, mushroom purée, pastry, asiago cream, balsamic pearls, radish microgreens, butternut squash, toasted spices, walnuts, crème fraîche, fresh dill
- Stracciatella** 12
Italian egg drop soup, spinach, nutmeg

SHAREABLES

- Charcuterie** 20
Calabrese, Genoa, smoked Gouda, Brie, white cheddar, marinated olives, seasonal preserves, flatbread
- Focaccia Crostini** 14
Toasted focaccia, roasted red peppers, goat cream cheese, goat cheese crumble, pea sprouts, balsamic pearls, rosemary infused olive oil

MAINS

- Creamy Pappardelle Pasta** 18
Pappardelle, mushrooms, garlic cream, pea sprouts, paprika oil
ADD CHICKEN \$6 | ADD BRISKET \$10 | ADD SHRIMP \$8
- Fried Chicken Paillard** 20
Fried chicken breast, fingerling potatoes, arugula & tomato confit salad, house made dressing
- Fish & Chips** 22
Guinness batter haddock, fries, creamy coleslaw, house made tartar sauce

A SWEET ENDING

- Bread Pudding** 16
Nutella, walnut praline, cherry & Appleton 8 crème anglaise
- Tiramisu** 14
Espresso, brandy, cocoa powder, shaved chocolate, mint

PLEASE NOTIFY YOUR SERVER OF ANY DIETARY RESTRICTIONS

