

FRI NOV 15, 2024

SMELT APPETIZER

whole smelts dusted in seasoned flour, fried crispy, dusted with cajun seasoning and served with tartar sauce and lemon wedges. \$14.

RAINBOW TROUT

10oz rainbow trout filet pan seared over creamy cauliflower puree, maple roasted carrots, rice pilaf. \$27.

FILET & RISOTTO

8oz filet blackened over parmesan and herb risotto, port wine reduction and winter veggies, crispy onions. \$38.

ERIS CIDER & CHEESE FLIGHT

A flight of 4x Eris ciders and 4x paired cheeses \$25.
Just the ciders \$15.

FEATURED DESSERTS

Basque Style Pumpkin Cheesecake \$8.
Churro Pretzel Bites w/ spiced hot chocolate sauce \$10.

SAT NOV 16, 2024

SMELT APPETIZER

whole smelts dusted in seasoned flour, fried crispy, dusted with cajun seasoning and served with tartar sauce and lemon wedges. \$14.

RAINBOW TROUT

10oz rainbow trout filet pan seared over creamy cauliflower puree, maple roasted carrots, rice pilaf. \$27.

PRIME RIB

garlic, salt & pepper rubbed prime rib, roasted low and slow, carved medium rare au jus with baked potato, horseradish sauce, and chef's fresh veggie.
8oz \$27 • 12oz \$36 • 16oz \$45 • 20oz \$52

TAVERN FRIED CHICKEN

Miller Amish Farms all natural chicken, brined, cut into four pieces, double floured & fried with mashed potatoes, gravy, green beans & slaw. \$27.
toss in our wing sauces or rubs — no extra charge

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