

Lunch - \$15 (pick one from each course)

Starters

- **B&L Salad:** field greens, cucumber, cherry tomato, fennel pepitas, dried cherries and golden raisins, molasses vinaigrette
- **Butter Lettuce Salad:** buttermilk blue, house cured bacon, apple, pine nuts, herb buttermilk dressing
- **Potato Soup:** goat cheese, crispy leek
- **Day Soup**
- **Pierogi:** sharp cheddar, apple butter, crispy shallot, sour cream

Mains

- **Cheeseburger and Fries:** American cheese, fennel pollen aioli, sesame seed bun
- **Buttermilk Chicken:** smoked gouda, apple fennel slaw, sweet pickles, ancho tomato jam, potato bun, house cut fries
- **Wild Isle Salmon:** farmers cheese arancini, english peas, roasted tomato, leeks, coconut milk
- **Meatloaf:** house ground beef, mashed potatoes, green beans, rosemary au jus
- **Ricotta and Spinach Dumplings:** shiitake and cremini mushrooms, ragout, grana padano

Dinner - \$33 (pick one from each course)

Starters

- **B&L Salad:** field greens, cucumber, cherry tomato, fennel pepitas, dried cherries and golden raisins, molasses vinaigrette
- **Butter Lettuce Salad:** buttermilk blue, house cured bacon, apple, pine nuts, herb buttermilk dressing
- **Potato Soup:** *goat cheese, crispy leek*
- **Day Soup**
- **Pierogi:** sharp cheddar, apple butter, crispy shallot, sour cream

Mains

- **Pan Roasted Chicken:** Smoked chicken croquette, brussels sprouts with dried cherries and almonds, maple glaze, gravy
- **Cheeseburger and Fries:** american cheese, fennel pollen aioli, sesame seed bun
- **Wild Isle Salmon:** farmers cheese arancini, english peas, roasted tomato, leeks, coconut milk
- **Grilled Short Ribs:** ancho chili rub, brown butter cornbread, collard greens, root beer jus
- **Ricotta and Spinach Dumplings:** shiitake and cremini mushrooms, ragout, grana padano

Dessert

- **House Made Ice Cream**
- **House Made Sorbet**
- **S'mores Pots De Crème:** chocolate custard, toasted meringue, graham cracker streusel