



Appetizers

Sharpe Family Farm's Beef Tips with Blue Cheese and Port Wine

Seth Sharp's all natural, grass fed sirloin tips in port wine and blue cheese cream sauce. - 12

Patatas Bravas

Classic Spanish tapas featuring olive oil fried potatoes tossed in a spicy "brave" sauce. - 7

Baked Brie with Fig Jam

Imported triple cream Brie topped with fig jam and served with crusty bread. -10

Small Plates

Garlic Butter Mussels

PEI mussels tossed with Pinot Grigio-chopped garlic and sweet cream butter. -11

Walnut Hill Farm Cajun Chicken, Sausage and Peppers

Mike and Karen Kovach bring us true pasture raised all-natural chicken sausage, which we slow cook with aromatics in Riesling and serve with a mix of hot and sweet peppers. -12

Tuxedo Ahi Tuna Salad

Sushi grade Ahi steaks crusted in black and white sesame seeds and cooked rare atop Arcadian greens with house pickled red onion, pickled ginger and drizzled with rice wine vinaigrette. -12

Entrées

Blueberry Barramundi with Black Risotto

Barramundi (Asian Sea Bass) pan seared and topped with house pickled blueberries on a bed of creamy forbidden rice risotto. - 21

Barrel 33 Pot Roast

Slow roasted beef roast with winter vegetables and served with our house mashed potatoes. -14

Vanilla Brined Pork Loin with Black Cherry Sauce

Madagascar Bourbon Vanilla brined center cut pork loin flash roasted and pan seared topped with savory black cherry sauce and served with roasted potatoes. -13

Pear, Gouda & Bison Burger

Charbroiled bison patty topped with slightly spicy Anjou pears and Gouda cheese and served with hand cut fries. -14

Donald's Amazing Chicken

Breaded, pan seared and sauced with an abundance of garlic and love. Served with crispy roasted potatoes. -13

