W
RESTAURANT

SMALL PLATES

Fresh Baked Tallow Brioche 10.95
seasonal inspired butters

Cider Steamed Mussels (GF) (P) 15.95
spicy sausage, hard cider broth, focaccia

Seared Pork Belly (GF) 15.95
bourbon braised apples, sweet potato puree, maple grain mustard reduction

Mushroom Marrow Dip 15.95
grilled rosemary & garlic focaccia

Autumn Flatbread 16.95
butternut squash, prosciutto, caramelized onions, arugula, dates, smoked blue cheese, apple cider glaze

Crispy Chicken Wings (GF) 15.95
homemade buffalo or bourbon bbq sauce, creamy gorgonzola or ranch dressing, carrots and celery

House Chicken Tenders 14.95
buttermilk herb marinated, honey mustard, sriracha ketchup
· DINE IN ONLY ·

SOUP

KSQ Mushroom Soup (GF) 8.95
local mushrooms, cream, mushroom stock

Guinness Braised Chili 11.95
cheddar jack, scorched jalapeño, homemade cornbread

Soup of the Day MP

SALAD

Fall Harvest (GF) (V) 15.95
kale, shaved brussels, sweet potato, dates, apples, pomegranates, aged cheddar, pumpkin seeds, cider maple vinaigrette

Poached Pear (GF) (V) 16.95
spring mix, arugula, shaved fennel, golden beets, figs, celery, spiced pecans, brie, creamy pear vinaigrette

Steak & Wedge * (GF) (V) 26.95
10oz ny strip, oven dried tomatoes, baby gem lettuce, smoked blue cheese, bacon lardons, balsamic reduction

Caesar (GF) side 6.95 | entrée 11.95
shaved parmesan, homemade croutons
caesar dressing contains anchovy

House (GF) (V) side 6.95 | entrée 11.95
mixed greens, tomato, cucumber, carrot, cranberries, walnuts

SALAD PROTEINS

5oz ny strip	12.95	atlantic salmon	10.95
shrimp	8.95	chicken	7.95

HOUSEMADE DRESSINGS

balsamic vinaigrette, creamy gorgonzola, caesar, creamy pear vinaigrette, cider maple vinaigrette, ranch

LOCALLY SOURCED | INTENTIONALLY SIMPLE

Simple food, made well. Seasonal by design and local whenever we can be.
This menu is built around what's good right now. Please enjoy!!

Mains

Spicy Lobster Pasta (P) 32.95
roasted cherry tomatoes, sautéed kale, fried cherry peppers, lobster bisque, spicy crumbs

Steak Frites * (GF) 33.95
10oz ny strip, bone marrow butter, housemade steak sauce

Pork Tenderloin Schnitzel 28.95
creamy sweet potato spätzle, glazed carrots, cherry gastrique

Fish & Chips (P) 26.95
atlantic cod, champagne tartar sauce

Pan Roasted Halibut (GF) (P) 32.95
spaghetti squash, brussels sprouts, farro, butternut cream sauce, pomegranate molasses

Overnight Short Rib (GF) 30.95
boursin mashed potatoes, roasted root vegetables, red wine herb demi

Chicken & Mushroom Pot Pie 28.95
braised chicken, exotic mushrooms, roasted vegetables, sherry cream gravy

Three Cuts Burger * (GF) (V) 17.95
our blend of hanger, short rib and brisket, lettuce, tomato, red onion, cheese, hand cut fries, brioche bun

CAN BE PREPARED (GF) GLUTEN FREE (V) VEGETARIAN (P) PESCATARIAN

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.