

## Dinner Menu

<b>Hannah Brook Greens</b> sunchokes, radish, green goddess dressing	10
<b>Cheese</b> goats cheese, compote, sourdough	9
<b>Roasted Squash</b> maitake mushroom, watercress puree, dukka, crema	10
<b>Celery Root Brandade</b> whipped celeriac, salt cod	12
<b>Lamb Tartare</b> harissa, preserved lemon, pumpkin mayo	13
<b>Sausage Snacks</b> smoked sausage, honey mustard dip	6
<b>Lemon Pepper Buttermilk Fried Oysters</b> tartar sauce	12
<b>1/2 lb of Clams</b> white wine, shallots, herbs, garlic	12
<b>Smoked Brisket Carpaccio</b> fermented beets, horseradish mayo	12
<b>Bistro Burger</b> 9oz beef, gruyere, onion jam, mayo, kosher dill	19
<b>Confit Chicken Thigh</b> sunchoke puree, roasted maitake, sherry jus	14
<b>Arctic Char</b> caramalized endive, roasted beets, beurre blanc	14

### Accompaniments

**Brown Butter Gnocchi** 7

**Kennebec Fries with mayo** 6

**Sourdough house cultured butter** 5

Prices indicated do not include applicable taxes. Thank you and enjoy your meal!

## Wagon Classics

<i>Buttermilk Pancakes with Bacon or Sausage</i>	12
<i>Pulled Pork Pancakes with JD Syrup</i>	16
<i>All Day Breakfast Plate 2 eggs, bacon or sausage, toast, potatoes</i>	12

## Desserts

<i>Carrot Cake cream cheese frosting</i>	7
<i>Chocolate Peanut Butter Pie chocolate caramel crumb</i>	7
<i>Double Chocolate Cake chocolate frosting</i>	7

<i>Beers for the Kitchen Crew</i>	10
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## To Finish

<i>Woods Barrel Aged Amaro</i>	8
<i>Marrow Vermouth</i>	8
<i>Odd Society Mia Amata Amaro</i>	7
<i>Odd Society Powell Brewery Collaboration Bourbon</i>	10
<i>Odd Society Commodore Single Malt Whiskey</i>	9
<i>Fernet Branca</i>	7
<i>Pineau des Charentes</i>	8
<i>Green Chartreuse</i>	9