



## LUNCH

### Soups & Salads

	Smaller	Larger
<b>Soup of the Day</b> Chef's Daily Inspiration	7	12
<b>Caesar Salad</b> Charred Baby Gem - Crispy Prosciutto - Goat Parmesan - Anchovy Vinaigrette Add Seared Scallops   12 Add Grilled Chicken Breast   9	10	14
<b>Seasonal Salad</b> Changing daily using local seasonal ingredients Add Seared Scallops   12 Add Grilled Chicken Breast   9	10	14

### Bigger Plates & Daily Specials

**1lb of Mussels & Frites with Crusty Bread | 16**  
Inspirational Flavor changing daily, ask about today's  
creation

**Haddock Fish & Chips | 17**  
House Cut Fries - Remoulade - Crisp Vegetable slaw

**Hand Made Ravioli | 22**  
Mushroom Duxelle - Boursin - Buckwheat - Chive

**Spaghetti Squash Carbonara | 22**  
Capellini - Double Smoked Bacon - Toasted Cream -  
Cracked Pepper - Crispy Sage - Pumpkin Seeds

**Braised Lamb Meatballs | 24**  
Orzo - Roasted Tomato Sauce - Roasted Peppers -  
Green Olives - Arugula Pesto - That Dutchmans's Old  
Growler Gouda

### Between Bread

All come with a side of House-cut Fries or Soup of the Day  
Add a Side Salad | 3

**Founders Burger | 16**  
Asiago Herb Bun - Bacon Marmalade -  
Smoked Gouda - Pickled Zucchini - Beefsteak Tomato -  
Artisan Lettuces - House Mayo

**Buffalo Fried Chicken | 15**  
Asiago Herb Bun - Dragon Breath Blue Cheese  
Dressing - House Hot Sauce - Pickled Red Onions -  
Beefsteak Tomato - Artisan Lettuces

**Seared Scallop B-L-T Burger | 18**  
Sourdough Toast - Double Smoked Bacon -  
Tomato Jam - Beefsteak Tomato - Artisan Lettuces -  
House Mayo

**Roast Turkey Grilled Cheese | 15**  
Aged Cheddar & Asiago - Pickled Fennel - Arugula -  
House Mustard | Cranberry Mayonnaise

**Mushroom Croque Madame | 14**  
Wild & Cultivated Mushrooms - Gruyere - Bechamel -  
Fried Egg  
Add bacon marmalade | 2

**Elevated rural dining – rooted in sea and soil.**

*We strive to use the best naturally produced ingredients in season,  
featuring local wholesome produce, meats, fish and fowl.*