

Devil's Food

SUPPER TIME

THURSDAY FRIDAY SATURDAY 5-10 PM

small plates

EVENING SOUP 6.
to be announced

CHEESE PLATE 11.
a trio of fresh cheeses from 'The Truffle': Cabra Blanca {goat's milk};
Fourme de Rochfort {cow's milk}; and Ossau Iraty {sheep's milk}...
with St. Louis Salami, toasted nuts, dried fruit, ciabatta & a dab of honey
ENJOY WITH WISKERS BLAKE TAWNY PORT \$5.

DEVIL'S FOOD CRAB CAKE 12.
roasted tomato aoli and mixed greens

DEVIL'S FOOD SALAD 6.
baby mixed greens, seasonal fruit & balsamic vinaigrette

BEET SALAD 7.
baby spinach, roasted red beets, toasted almonds, green beans,
cornmeal crusted goat cheese croquet & shallot vinaigrette

POTATO GALETTE 7.
roasted zucchini, carmelized onion, & parmesan in
a flaky pastry crusted galette slice with field greens

POTATO GNOCCHI 9.
arugula pesto, roasted tomatoes, sliced almonds & parmesan crisp

mains

MORRISON COUNTY SALAD 14.

roasted chicken tossed with warm french bread, arugula, sliced almonds, golden raisins & a roasted garlic/lemon dressing

ROASTED VEGETABLE SANDWICH 10.

zucchini, yellow squash, portobello, white cheddar & tomato aioli on Devil's Food bread. garlic fries accoutrement

PAN SEARED CHICKEN 16.

morrocan couscous,, kalamata relish, sauce parmesan

SPICED RUBBED PORK TENDERLOIN 16.

toasted quinoa, black bean sauce, tomato jam

PAN SEARED ATLANTIC SALMON 19.

spinach-parmesan gnocchi
with warm bacon and hazelnut relish & balsamic reduction

RED WINE BRAISED LAMB SHANK 18.

garlic whipped potatos and arugula