



Restarant

Dinner

Appetizers

Crab Cakes, Roasted Red Peppers, Topped with Grapefruit Beurre Blanc
\$13

Crispy Lettuce Wraps, Sweet Chili Sesame Rice Noodles, Crunchy Fresh Vegetables V, **
\$9

Vadouvan Curry Roasted Cauliflower Steak, Tahini Sauce, Grilled Lemon,
Smokey Crumbs on a Bed of Greens V
\$10

House Made White Bean Creamy Garlic Hummus, Crudité, Fresh Tabouli
with Toasted Naan Bread
\$9

Maine Mussels, White Wine Garlic Butter Broth with Cherry Tomatoes, Fresh Herbs,
Beurre Rouge Sauce & Crostini
\$15

Maldon Sea-Salt Roasted Brussel Sprouts with Smoked Bacon - **
\$7

Handmade Butternut Squash Ravioli topped with a Brown Butter Sauce,
Pecorino Romano Cheese & Crispy Sage
\$11

Charcuterie Board (serves two) Cured Chorizo, Juniper Beef Salami, Spiked Chèvre, Brie,
Quince Jam, Truffle Honey Marcona Almond, Pickled Vegetable Medley, Whole Grain Mustard,
Cornichone, Crostini
\$25

Soups & Salads

Roasted Butternut Bisque, Creme Fraiche, Toasted Pepita & Crispy Sage \$6

Roasted Roma Tomato & Basil Soup V \$6

House Salad - Crispy Greens, Carrots, Cucumbers, Tomatoes,
Banyul's Balsamic Vinaigrette V \$8

Spinach, Baby Kale, Warm Bacon Vinaigrette, Marcona Almonds,
Bayley Hazen Blue Cheese ** \$13

Seafood Salad - Scallops, Shrimp, Tomatoes, Cucumbers, Red Onion,
Citrus Vinaigrette over Arugula ** \$16

Caprese Salad - Fresh Mozzarella, Tomatoes, Thai Basil, Balsamic Reduction** \$13.00

Entrees

House Smoked Pork Ribs with Whiskey BBQ Sauce, Chard, Austrian
Gruyere and White Cheddar Mac N Cheese & Slaw \$26

Baked Cod, Smashed Sweet Potato, Grapefruit Beurre Blanc,
Green Beans & Smokey Crumbs - \$26

Harissa Skirt Steak with Bleu Cheese Butter, Glazed Mushrooms & Potato Gratin ** \$28

Tamarind Chicken, Jasmine Rice, Orange Cucumber Salad,
Fresh Tabouli & Harissa Yogurt \$25

Handmade Short Rib Ravioli in Brown Butter Sauce, topped with
Pecorino Romano and Shimeji Mushrooms \$27

Ginger Glazed Tofu Steak with Sautéed Vegetables, Baby Bok Choy, Jasmine Rice V ** \$23

Smashed Watershed Burger with Aged White Cheddar, Lettuce, Tomato, House Pickles,
Caramelized Onion, Black Garlic Mayo, Brioche Bun, and a side of
Austrian Gruyere and White Cheddar Mac n Cheese \$19

Quiona Beet Burger, Lettuce, Tomato, Spicy Veganaise on Toasted Ciabatta V \$15

Austrian Gruyere and White Cheddar Mac n Cheese topped with Smoked Bread Crumbs \$15

Some items can be made vegan and/or gluten free. Ask your server.

*V = Vegan ** = Gluten Free*

Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts and milk. Please inform your server of any known allergies before ordering