

# D I N N E R

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## S T A R T E R S

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**Seasonal Soup / 7**

**Oysters / MP**

served with citrus mignonette, hot sauce

**Beef Tartar / 13**

chives, truffle oil, horseradish emulsion, bitter greens, crostini

**Steelhead Trout Tartar / 12**

togarashi pickled cucumber, quinoa crackers

**Smooth Country Duck & Cognac Pate / 12**

grilled baguette, house made preserve

**Mixed Greens / 8**

toasted sunflower seeds, pears, shaved carrots and parsley vinaigrette

**Starbelly Caesar / 10**

Caesar dressing, grilled baguette, house bacon, parmesan, romaine

**Roasted Beet Salad / 12**

local beets, arugula, toasted walnuts, chevre, smoked honey vinaigrette

**Starbelly Baked Brie / 16**

oven baked brie cheese, dried fruit, toasted nuts, crostini, local honey

**Mussels in a Mediterranean Tomato Butter / 16**

watercress, chilies, warm baguette

**House Cured Salmon Flatbread / 14**

Fairwinds chevre, fried capers, arugula, lemon aioli

**Miso Maple Prawns / 14**

cucumber and carrot salad, ginger lemon dressing

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## CHARCUTERIE AND CHEESEBOARDS

**Choose 3 for \$21 or 5 for \$32**

Genoa Salami, Schinkenspeck, Dry Cured Chorizo, Coppa Ham, Shropshire, Sylvan Star Grizzly Gouda, Comte, Winding Road Reblochon

served with house made crackers, assorted preserves and pickles

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## M A I N S

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**Farmer's Pie / 16**

black lentils, smoked squash, mushrooms, rosemary, mashed potato gratin and mixed greens salad

**Clam Linguini / 19**

Linguini, clams, bacon, roasted cherry tomatoes, chili flakes, garlic croutons, chervil, cream, Grana Padano

**Wild Boar Gnocchi / 23**

red pepper & tomato ragu, confit boar shoulder, local vegetables, pickled apples, Manchego

**House Burger / 18**

hand crafted milk bun, Brant Lake Wagyu beef, maple bacon, cheddar, house pickles, fancy sauce, tomato, shredded lettuce, onion, kennebec fries

**Naturally Raised Half Chicken / 24**

roasted fingerling potatoes, sautéed root vegetables, pan jus

**Driview Farms Lamb / 26**

mashed potatoes, local carrots and green beans, pumpkin seeds, cassis jus

**Steelhead Trout / 27**

risotto, grilled broccolini, vincotto emulsion

**Oceanwise Ling Cod / 29**

baked with a clam, bacon and tomato broth, served with crisp polenta

**Fire Roasted Broek Acres Pork Chop / 32**

duck fat roasted fingerlings, chard + kale, mustard jus

**Striploin Steak / 32**

10 oz Striploin steak, parsnip puree, bourbon sautéed beets, crispy shallots

Starbelly\*

OPEN KITCHEN + LOUNGE