

# *Appetizers*

## *Soup of the Day \$7*

Our chefs take pride in preparing our soups using fresh ingredients daily

## *KCI Chowder \$9*

Boston fish chowder with fresh dill, potatoes and bacon

## *Artisan Greens \$11*

Artisan greens with watermelon, feta cheese, pistachio, aged balsamic vinaigrette

## *Kettle Creek Caesar \$11*

Boston bib lettuce tossed in our Caesar vinaigrette, topped with chorizo sausage, corn bread croutons and shavings of parmesan cheese

## *Peach Caprese Salad \$12*

Poached peach caprese salad with baby arugula, fresh basil, mascarpone cheese, pesto & balsamic pearls

## *Make your salad a meal*

Pickereel fillet: pan-fried Cajun style or lightly breaded & deep fried **\$8**

Grilled Chicken Breast **\$6**

## *Yellow Perch Fillets \$15*

3 deep fried Lake Erie Yellow Perch fillets with tomato jam, baby arugula, lemon brown butter mayo, chive oil

## *Braised Rabbit Triangoli \$13*

Braised rabbit triangoli with an orange sage vinaigrette, micro chervil & Romano cheese

## *Steamed Mussels \$16*

Harp lager steamed mussels with garlic, onions, fresh herbs & crostini dijonnaise

## *Buffalo Mozzarella \$13*

With orange, coriander, pink peppercorns & lavender honey

## *Charcuterie Board*

for 1 **\$12**

for 2 **\$24**

## *House Made Tortilla Chips \$10*

With peach chutney

## *Basket of Fries*

Fresh cut Russet Burbank potatoes **\$6**

or

Sweet potato fries with a spicy sriracha dipping sauce **\$8**