





SMALL PLATES

Mushroom Parfait	Pickled Shallot, Shiitake, Potato Sourdough	12
Potato Sourdough Bread V	Seasonal Butter	8
Parker House Rolls V	Creamy Cheese Spread	10
Beef Tartar* GF.	Soy Cured Egg Yolk, Soy Mayo, Pickled Shallot, Crostini	20
Charcuterie for One	Variety of 4 in House Made Meats, Grilled Bread	18
Onion Soup	Irish Whiskey, Cognac, Sourdough, Gruyere, Cheddar	10
Tomato Soup V VG GF	Croutons	10
Goat Cheese Salad V	Balsamic-Honey Dressing, Apple	18
Caesar Salad GF	Croutons, Parmesan Cheese	10
Heirloom Tomato Salad V GF .	Whipped Ricotta, Olives, Croutons, Pomegranate Dressing	12

MAIN COURSES

Veal Schnitzel*	Lemon, Lingonberry Sauce, Frisée Salad	31
Pork Schnitzel*	Lemon, Lingonberry Sauce, Frisée Salad	23
Chicken Schnitzel	Lemon, Ketchup, Frisée Salad	25
Pork Tenderloin*	Oyster, Beech and Cremini, Mushroom Stock, Cream	30

Above entrées include choice of 1 side Add Jägersauce (Mushroom Sauce) + 10



Grass-Fed Burger* 	Burger Sauce, Lettuce, Pickled Shallots, Candied Bacon, Blue Cheese, Mustard Seeds, Triple Cooked French Fries	28
Bone-In Short Rib 	Mashed Potato, Wine Reduction, Pepper Jam, Mustard Seeds	35
Mushroom Risotto V VG	Vegan Parmesan, Cremini, Oyster, Beech Mushrooms	20
Smoked Pork-Gruyere Sausage.	Sauerkraut, Potato Pancake, Mustard Jus	20

The Farm-to-Table Story

We believe the best ingredients are grown close to home. Dishes marked with this symbol feature grass fed proteins sourced directly from Lake Meadow Farms, right here in Ocoee, Florida.



ACCOMPANIMENTS

Butter Spätzle V	9	Red Cabbage	9
Sauerkraut V	9	French Fries V	9
Cucumber Salad V	9	Upgrade to Truffle Fries V	+2
Sauteed Potatoes V VG	9	Potato Puree V	9
Creamed Spinach V	9	Salad V VG	9
Sautéed Asparagus V 	9	Potato Pancakes	9
Creamed Savoy Cabbage V 	9		



Chef Daniel's Seasonal Side

CONFECTIONS

Warm Apple Strudel V	Vanilla Sauce	10
Mascarpone Cheesecake V	Blueberry Sauce	12
Kellys Homemade Ice Cream V	Vanilla, Chocolate, Coffee	4
Black Forest Cake	Chocolate, Cherry, Vanilla	12

Culinary Leadership

Everything we serve is a labor of love. As a chef-driven scratch kitchen, we meticulously prepare every element in house — from our hand cut fries and fresh baked breads to our artisanal sauces, and confections.

Thank you for giving us the opportunity to serve you.

Executive Chef: Daniel Gabor | **Sous Chef:** Luis Justiniano | **Sous Chef:** Stian Forsberg |
Pastry Chef: Samantha Dosen

GF CAN BE MADE GLUTEN FREE FRIENDLY WITH MODIFICATIONS UPON REQUEST | **V VEGETARIAN** | **VG ASK FOR THE VEGAN MODIFICATION**

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly options; however, our kitchen is not completely gluten free.

A 20% gratuity will be automatically added to parties of 8 or more.