



Spring-Summer Bill of Fare



Established to serve travelers, townsfolk,
and tradesmen alike

TO BEGIN

Warm Spinach & Artichoke Spread \$12

*Served with hearth-baked toast
and crisp corn chips*

Skillet Fried Sprouts \$10

*Brussel sprouts tossed with smoked bacon
and a sharp lemon dressing*

Creamed Cheese with Roasted Tomatoes & Fennel \$13

*Burrata cheese served with slow cooked tomatoes,
shaved fennel, a green herb relish, and crispy bread*

River Mussels in Broth \$19

*Steamed mussels with garlic, diced tomato,
fennel, butter, and a splash of table wine*

Seasoned Fried Potatoes \$11

*Crisp potato sticks tossed with truffle oil, herbs &
shaved cheese, with roasted garlic cream on the side*

SALAD

Farmer's Salad \$12/\$18

*Field greens, goat's cheese, fire-roasted
corn, apple slices, watermelon radish,
sugared almonds, sunflower seeds,
and a creamy citrus dressing*

Caesar Salad \$9/\$14

*Romaine tossed with sharp dressing,
hearth-baked croutons*

Berry & Nut Salad \$12/\$18

*Mixed greens with strawberries,
blackberries, golden raisins, sugared almonds,
crumbled feta cheese, and a balsamic dressing*

J. Huston House Salad \$7/\$11

*Field greens, cucumbers, grape tomatoes,
shredded carrots, sunflower seeds,
and choice of house-made dressing*

*Add grilled, blackened, or fried chicken for \$5
Add 4 grilled or blackened shrimp for \$8*

DAILY FLATBREAD

Ask our tavern keeper for the daily bake

PLATES FROM THE HEARTH

Fried Chicken Plate \$15

*Two pieces of brined and crisp-fried chicken
with whipped potatoes and today's vegetable*

Double-Cut Pork Chop \$25

*Served with smoked apple butter, parsnip mash,
and today's vegetable*

Grilled River Catfish \$23

*Served in a savory tomato broth with onion,
jalapeños, olives, and fresh herbs.
Served with whipped potatoes and today's vegetable*

Hearty Meat Stew over Noodles \$21

*Bucatini pasta with a rich tomato meat sauce
of ground bison, beef, and pork.
Served with garlic-rubbed bread*

Spring Garden Pasta \$17

*Ziti noodles with roasted tomatoes, onion,
carrots, mushrooms, broccoli,
and squash in a light tomato cream sauce*

Kansas City Strip \$39

*Fire-grilled, locally grown black Angus beef strip,
served with charred broccolini, sweet potato fries
touched with maple and bourbon,
and a rich cream sauce*