

Dinner

Appetizers

Fresh tandoor baked naan bread

Served with homemade spreads 6

Today's homemade soup 6

Chilled pea soup

Buttermilk granite, salt cured ham chips 8

Local organic lettuces

Mixed herb vinaigrette 8

Arugula and spinach salad

Watermelon, mint, American prosciutto, shallot and mint dressing 10

Roasted organic local beets

Goat cheese, local wild flower honey, coriander 10

Hickory smoked couscous

Soy milk reduction, soy beans, chamomile tofu 12

Shaved market vegetables

Basil Greek yogurt, fresh herbs 12

Warm potato salad

Smoked Boltonfeta, chorizo, chili aioli, popcorn cauliflower 14

Sweet pea risotto

Fava beans, carrots, local mushrooms, 62♦♦ egg 14

Jumbo lump crab cake

Raw cauliflower couscous, lemon vinaigrette 16

Tuna

Asparagus, spring vegetable vinaigrette, fried egg yolk, wasabi aioli 16

Entrees

Scottish salmon

Pearl onions, squash, lemon garlic froth 28

Alaskan halibut

Sake, green tea, new vegetables, black rice 32

Lake Erie walleye

Bacon greens, pickled red onions, lime, avocado, scallions **32**

Mussels and clams

Pork dashi, bean sprouts, crisp pork, Thai butter crostini **28**

Scallops

Pan seared, lemon ricotta cream, radishes, celery **32**

Chicken thigh roll

Spring onions, charred pickle, new potatoes, smoked chicken jus **28**

Amish raised chicken breast

Mashed potatoes, endive, fried chickpeas, lemon **28**

Beer brined organic pork chop

Rhubarb, baby turnips, fresh herbs **32**

Duck

Crispy potatoes, mushrooms, apricot carrot puree **34**

American lamb chop

Braised leg, carrot mint gnocchi, morel mushrooms, butter lettuce **34**

Naturally Raised Grass Fed Beef

8 oz beef tenderloin

Grilled onions, beef jus **34**

12 oz New York strip

Grilled onions, beef jus **34**

Habitat "one cow" burger

Smoked bacon, Pennsylvania white cheddar, choice of regular or sweet potato French fries **14**

Sides

Roasted local mushrooms **6**

Steamed asparagus **6**

Spring vegetables **6**

Mashed potatoes **6**

Mac and cheese **6**

The Culinary team at Habitat is pleased to offer you seasonally inspired dishes. As part of Habitat's commitment to environmental stewardship, this menu contains locally sourced, organic, or sustainable items wherever possible. All cuisine is prepared without artificial trans fat. The consumption of raw or undercooked meat, poultry, seafood, shellfish and/or eggs may increase the risk of food borne illness.