

# Sycamore Dinner Menu

## From the Garden

**Dinner salad.** Organic Root Cellar lettuces tossed with Dijon vinaigrette 6.00

**Beet salad.** Mixed greens tossed with roasted beets, goat cheese, currants, balsamic syrup & extra-virgin olive oil 7.00

**Spinach salad.** Fresh salad spinach with pancetta, red onions, toasted croutons and warm balsamic vinaigrette 7.00

**Blue cheese salad** with Belgian and curly endives, Maytag blue cheese, toasted walnuts, figs and fuji apples 8.00

## Small Plates, Appetizers, Starters

**Parmesan fries.** Thick-cut fries tossed with grated parmeiggiano-reggiano. Served with housemade ketchup 5.00

**Fried oysters.** Dusted with seasoned flour and flash-fried. Served with creole remoulade 12.00

**Prince Edward Island mussels** steamed in abbey ale with garlic and thyme. Served with grilled focaccia 11.00

**Pancetta-wrapped scallop** with braised French lentils and dijon vinaigrette 9.00

**Country-style pate.** Terrine of veal and pork with cornichons, country mustard and housemade crackers 9.00

## Large Plates and Entrées

**Grilled salmon.** Atlantic salmon with roasted sweet potatoes, sautéed Swiss chard and pecan butter 19.00

**Applewood-smoked duck** breast and duck leg confit with beer-braised sauerkraut, confit potatoes and house-made bratwurst 21.00

**Grilled flank steak.** Marinated in spicy beer marinade. Served with braised greens, smoked mushroom and barley pilaf and our house-made steak sauce 19.00

**Short ribs.** Boneless beef short ribs braised in New Belgium abbey-style ale with caramelized onions and thyme. Served with mashed potatoes 19.00

**Braised Patchwork pork belly** and smoked pork loin, bourbon-glazed, with bacon-braised greens and roasted sweet potatoes 19.00

**Panzanella salad.** Uprise sourdough bread with house-made mozzarella, arugula, walnuts and tomatoes 7.00

**Arugula salad** with julienne celery root, pickled shiitakes and mustard seed vinaigrette 8.00

**Iceberg salad.** House-cured bacon, scallions, white cheddar dressing 7.00

**Soup.** Corned beef, potato and cabbage 6.00  
Curried crimson lentil 6.00

**Thai beef kabob.** Grilled coriander-rubbed tenderloin with spicy peanut sauce 7.00

**Sycamore crab cakes** with artichoke remoulade 9.00

**Goatsbeard Farm cheese plate.** Three artisanal goat cheeses from Harrisburg, MO. Served with apricot chutney and smoked almonds 8.00

**Calamari.** Flash-fried, served with sundried tomato mayo 10.00

**Gnocchi.** House-made potato pasta with brown butter, roasted squash, pine nuts and raisins 8.00

**Seared jumbo sea scallops** with sesame shiitake lo mein and steamed broccoli 23.00

**Grilled trout.** Two boneless Troutdale Farm fillets with pancetta and Brussels sprout hash and fingerling potatoes 18.00

**Potato-wrapped halibut** with thyme butter and a sauté of cabbage and country ham 22.00

**Wild boar agnolotti.** Handmade pasta stuffed with braised boar, porcini, rosemary and parmigiano-reggiano. Served in red wine broth with shiitakes and white truffle oil 20.00

18% gratuity added to tables of 5 or more.

Proprietors: Mike Odette, Amy Barrett, Sanford & Jill Speake Chef: Mike Odette

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Visit us on the world wide web at [www.SycamoreRestaurant.com](http://www.SycamoreRestaurant.com)