



Ardelia's
AT BASIN HARBOR

STARTERS

ROASTED ROMA TOMATO & MAPLEBROOK BURRATA SALAD

PEQUILLO PEPPER | GRILLED ARTICHOKE | BABY ROMAINE | GARLIC AIOLI | 4 YEAR AGED WHITE BALSAMIC
\$14

HARVEST SQUASH SOUP

SEA SALTED MAPLE MASCARPONE | CRISPY SAGE | PROSCIUTTO
\$11

AUTUMN GREENS

CAPE GOOSEBERRY | SALT ROASTED HEIRLOOM BEETS | CAMEMBERT CHEESE | CRANBERRY VIN
\$12

GRILLED STUFFED CALAMARI

FALL CITRUS | CALABRIAN CHILI | SORREL | CAPERS | SABA | ARUGULA | GOAT CHEESE | SHRIMP
\$16

WILD MUSHROOM ESTOFADO

OLIVE OIL WHIPPED RICOTTA | PRESERVED LEMON & CASHEW GREMOLATA | MASCARPONE MARJORAM ARANCINI | FOCACCIA "GARLIC BREAD"
\$15

TUSCAN WHITE BEAN STEW

GARLIC SAUCISSON | DUCK SKIN CRACKLING | 5 YEAR CAVE AGED CHEDDAR BRIOCHE "GRILLED CHEESE" | WILTED KALE
\$14

ENTRÉES

OVEN ROASTED VERMONT BROWN TROUT

CELTUCE | CAULIFLOWER | SHIMEJI MUSHROOM | PINE NUT GREMOLATA | ROASTED TOMATO | MUSSEL BRODO
\$28

CHICKEN "OSSO BUCCO" STYLE

SOFT POLENTA | HOUSE MADE RICOTTA | ROASTED PEPPER | CASTELVETRANO OLIVE | PANCETTA | SCHMALTZ "CRACKER" | CHARCOAL ROASTED ONION
\$26

KABOCHA SQUASH RAVIOLI

SECRETO IBERICO PORK | CELERIAC MOUSSELINE | BROWN BUTTER | CRANBERRY | PISTACHIO | SAGE
\$26

BRAISED SHORT RIB & PORK BELLY "LASAGNA"

RED WINE BRAISED SHORT RIB | FRESH HOUSE MADE PASTA | OLIVE OIL POACHED LAMB NECK | ROASTED ROOT VEGETABLES | OLIVE OIL WHIPPED RICOTTA | FALL BLACK TRUFFLE
\$27

SEARED DUCK BREAST

BRUSSELS SPROUTS | DATES | MARCONA ALMOND | PARSNIP | CHERRIES | MASCARPONE RISOTTO
\$28

MORGAN BROOK FARM VERMONT WAGYU BEEF

GÂTEAU DI PATATE | ROASTED RATATOUILLE | SPECK | FOIE GRAS BORDELAISE
\$56

• OUR CHEF, CHRIS BONNIVIER, BELIEVES IN A LONG-LASTING PARTNERSHIP OF INTEGRITY WITH OUR LOCAL FARMING COMMUNITY. SUPPORT PROVIDED BY: MISTY KNOLL FARMS, SHADOW CROSS FARM, MONUMENT FARMS DAIRY, GEORGIA MOUNTAIN FARM, MORGAN BROOK FARM, & FULL BELLY FARM. •