



## Soups & Salads

**Porter French Onion Soup**- Our famous French onion made with porter beer and topped with melted gruyere. -10

\*Ask about our additional soup offerings.

**Mixed Greens House Salad (V)**- Tomato, cucumber, carrot, red onion, brioche croutons, and choice of dressing. -8

**Harvest Salad (V/GF)**- Mixed greens, roasted squash, granny smith apples, candied walnuts, golden raisins, crumbled goat cheese, and choice of dressing. -10

**Mixed Beet Salad (V/GF)**- Marinated and roasted beets, house whipped cheese, arugula, tomato, and roasted beet vinaigrette. -9

**Add Chicken -6, Shrimp -8, Tuna -10**

\*Ask about our dressing selection

## Starters

**Cheese and Charcuterie Plate**- A selection of 3 unique cheeses with sweet and savory accompaniments. Please ask about our current selection. -16

**Plantain Crusted Fried Shrimp**- Spicy gastrique, lime, and pomegranate. -12

**Beet Caprese (V)**- Roasted beets, roasted bell peppers, arugula, house made mozzarella, toast points, and Tubby Olive blueberry balsamic. -10

**Lemon Fried Brussels Sprouts (GF)**- Apples, walnuts, and bacon. -9

**Duck Confit Pot Stickers**- Miso slaw, sweet chilli sauce and sesame seeds. -11

**House Made Tater Tot Poutine**- Cheese curds and duck gravy. -7 ... add duck confit -5 (also available as loaded tots)

**Chicken Wings**- Brined wings served either breaded or unbreaded. (buffalo, bourbon BBQ, spicy gastrique, sweet chili, dry BBQ seasoned) -12

**House Cut French Fries (V/GF)** -5  
(BBQ seasoned, parmesan-herb, or cheese fries +1)  
**Poutine Fries** +5

(V) designates a vegetarian option  
(GF) designates a gluten free option

**We serve brunch every  
Saturday and Sunday Morning  
from 10:30-3.**

Ask us how to host your next event at Rembrandts!

**Any entrée accompaniments  
can be ordered as a side**

## Entrees

**Beer Braised Shortrib**- Sweet potato gnocchi, bacon, brussels sprouts, and red wine demi glace. -23

**Pan Seared Scallops**- Vegetable farrotto (mire poix, tomato, pickled poblano, and mushrooms), butternut squash and walnut puree, and brown butter. -25

**Pan Seared Chimichurri Shrimp with  
Gluten Free Penne Pasta (GF)**- Spinach, tomato, basil, parmesan and white wine pan sauce. -20

**Apple Cider Brined Pork Chop**- Mushroom and walnut stuffing, apple, haricot vert, and hard cider pan sauce. -19

**Pan Seared European Cut Chicken Breast (GF)**- Roasted peanut potatoes, bacon and lager braised greens, and saffron white wine pan sauce. -19

**Pan Seared Whole Branzino**- Arugula, radish, tomato, haricot vert, peanut potatoes, and saffron pan sauce. -26

## Wood Fired Oven Pizza

**Margherita (V)**- Fresh house made mozzarella, house pizza sauce, fresh basil, and parmesan. -12

**Butcher's Block**- Mozzarella, house sauce, chicken-apple sausage, pepperoni, scrapple, and bacon. -15

**Tomato-Pesto (V)**- Fresh sliced tomatoes, house made mozzarella, garlic cheese sauce, and pesto. -12

**Farmhouse**- Sharp cheddar, apple, bacon, mushrooms, and lemon fried Brussels sprouts. -13

**Cheesesteak**- Thinly sliced steak, mozzarella, mushrooms, caramelized onions, roasted bell pepper, and garlic cheese sauce. -14

**Harvest**- Thinly sliced potatoes and sweet potatoes, shortrib, 3 cheese blend, and butternut crema. -14

## Sandwiches

**House Blend Beef Burger** (shortrib and brisket)- Lettuce, tomato, grilled onion, smoked gouda, sweet horseradish pickles and IPA dijonaise. -14

**House Blend Turkey Burger**- Buttermilk slaw and pickled poblanos. -14

**Chimichurri Chicken Sandwich**- Tomatoes, spinach, onion, bacon, and buttermilk ranch. -14

**Tuna Bhan Mi**- Cabbage, pickled poblanos, red onion, carrot, cucumber, radish, and red miso vinaigrette. -16

**Please ask about our dessert offerings.**

State food code - consuming raw or under-cooked meats, seafood & eggs may increase your risk of food-borne illness