

Starters

Soup of the day

Oysters- ½ dozen

mignonette, cocktail sauce, lemon

Cast Iron Mussels

local cider broth, house made grilled bread

Steak Tartare

chopped Creekstone Farms sirloin,
potato chips, charred onion,
horseradish cream, yolk, capers

Raclette Pear Toast

grilled mushroom, carrot, hot honey

Pork Rinds

buttermilk, vinegar, dill

Smoked Almonds

citrus, herbs, black pepper, olive oil

Pork Pistachio Terrine

pickles, grilled rustic bread, mustard

Salads

Caesar Salad

gem lettuce, croutons, parmesan

Baby Kale Salad

kale, pears, goat cheese, pecans,
squash, cider vinaigrette

Beet Salad

whipped blue cheese, endive,
apples, candied walnuts

*Add: Prime Skirt Steak-12 Grilled Chicken Breast-7
Grilled Faroe Island Salmon-10*

Main

9 *All sandwiches served with a house made dill pickle
spear and choice of chips or greens*

18

Fried Chicken Thigh Sandwich

12

srirachi aioli, bread and
butter pickles, brioche bun

10

Creekstone Pastrami Sandwich

15

pickled slaw, Le Cremeux cheese,
dijonaise, seeded rye

13

Notch Beer Battered Fish Sandwich

14

tartar sauce, lettuce, pickled red onion,
brioche bun

11

Grilled Cheese & Tomato Soup

12

house cheese blend on rustic white bread,
tomato soup

6

Burger

16

house Creekstone Farms grind,
cheddar, charred onion aioli,

9

house pickles, brioche bun

American Chop Suey

18

fresh shells, lamb, pork & beef ragout,
breadcrumb, dry jack cheese, bell peppers

9

Sweet

12

Cookie

3.50

choice of ever changing fresh baked cookie

13



Ledger is proud in our attempt to close the restaurant wage gap. By applying a 3% kitchen administration fee to your bill, we can be proactive in leveling out the income disparity between our front of house and kitchen employees. This fee will solely benefit our kitchen team and is not a gratuity. You can learn more about this emerging movement on the insert in our check presenter. Thank you in advance for your support & patronage.