



RESTAURANT WEEK 2016

THREE COURSES FOR \$30

I

Stuffed Calamari

Chorizo, Piquillo Peppers, Ricotta, Herb Puree

Roasted Squash Hummus

Marcona Almonds, Olive Tapenade, Grilled Crusty Bread

PEI Mussels

Green Curry, Pickled Peppers, Focaccia

Country Pate

Hickory Nut Gap Pork, Jones Dairy Farm Bacon, Pistachio, Cornichons, Pickles,
Grilled Crusty Bread

Kale Salad

Toasted Pumpkin Seeds, Currants, Three Graces Dairy Manchego Style Cheese, Lemon, Theros Olive Oil

II

Hickory Nut Gap Flank Steak

Crème Fraiche Fingerling Potatoes, Caramelized Shallots, Bordelaise

Braised Lamb Shoulder

Roasted Garlic Tagliatelle, Red Russian Kale, Braised Carrots, Lamb Jus

Duck Confit Parmentier

Whipped Yukon Gold Potatoes, Caramelized Mirepoix, Parmesan

Sunburst Farms Trout

Stone Ground White Cheddar Grits, Braised Greens, Pearl Onion Butter Sauce

Joyce Farms Chicken

Roasted Carrots, Fingerling Potatoes, Looking Glass Goat Cheese Cream, Cider Jus

III

Chocolate Cremeux

Hazelnut Cookie, Candied Orange, Blood Orange Reduction

Brown Sugar Cheesecake

Oatmeal Lace Cookie, Pecan Ginger Crunch, Chai Anglaise

Popcorn Crème Brulee

White Chocolate, Rum Caramel, Candied Almonds

Please clarify food allergies prior to ordering. Menu does not list all ingredients.

*These can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.