

WINTER RESTAURANT WEEK extended

available 1.22 through 1.28

Three-Course Lunch Menu For \$25pp*

* + Upcharges will be added to the starting price of \$25.
A la carte pricing is also available in parenthesis.

FIRST COURSE

Caesar Salad (10)

classic caesar dressing, parmesan, house rustic croutons, romaine

Winter Squash Soup (6 cup/9 bowl)

evoo, toasted baguette

Local Apple Salad (14)

arugula, candied pecans, goat cheese, balsamic dressing

Shrimp al Ajillo* + 6 (14)

tomato & garlic sauteed in white wine & butter, toasted baguette

SECOND COURSE

Warm Winter Veg Salad (15)

quinoa, roasted kale, cabbage & sweet potatoes agrodolce, pickled red onion, goat cheese

Chicken Pot Pie (18)

traditional roux w mirepoix, puff pastry crust

Angus Beef Burger (17)

lettuce, tomato, pickle, onion, cheddar cheese, brioche bun

Veggie Alfredo Pasta (14)

sauteed mushrooms & broccoli, parmesan, house fettuccine (add shrimp +6 or chicken +4)

Pepperoni & Italian Sausage Pizza (16)

local italian sausage, pepperoni, shaved red onion, house marinara, mozzarella

Daily Fish Sandwich* +5 (18)

arugula, tomato, onion, sriracha aioli, brioche bun

White Clam & Housemade Chorizo Pizza* +8 (23)

garlic, fresh mozzarella, asparagus

THIRD COURSE

Lemon Posset w whipped cream (7)

Chocolate Mousse w fresh fruit (8)

Apple Bread Pudding w caramel, whipped cream (8)

Menu is subject to change and availability. Happy eating!