



Welcome to Spring Restaurant Week 2017

Dinner Menu

\$29.95 per person

To Start

Clam Chowder

An Award Winning Cup

Spinach Salad

House Pickled Vegetables, Bacon, Sunflower Kernels, Roasted Garlic Vinaigrette

The Main Event

Breaded Pork Cutlet

Charred Ramp Butter, Collard Greens, Roasted Sweet Potato

Miso Glazed Salmon

Baby Bok Choy, Ginger Basmati Rice

Braised Beef Bolognese

Cavatappi Pasta, Fresh Ricotta

For Dessert

Chocolate Berry Cake

Fresh Mixed Berries, Ganache, Vanilla Ice Cream

Banana Pudding Cheesecake

Vanilla Bean Mousse, Caramelized Bananas, House Made Vanilla Wafers

Please inform your server if anyone in your party has a food allergy

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness