



Restaurant Week November 2-11, 2017

Reservations available on opentable.com/two-fifty-market

Three Course Menu \$29.95

First

New England clam chowder

Traditional and Award winning

Tomato Salad

Shaved onion, whipped feta, dukka nut and spice blend,
red wine vinaigrette

Poutine

Local cheese curds, chicken gravy, scallions

Second

Ropa Vieja

Cuban shredded beef, tomato, peppers,
caper and green olives, over steamed basmati

Roasted Pear Risotto

With fresh spinach and gorgonzola

Equatorial Burger

8oz chargrilled patty, grilled pineapple, guacamole,
crispy chips, brioche bun

Grilled Chicken

Jalapeño cilantro yogurt, white bean and roasted garlic puree

Third

Pumpkin Bread Pudding

Pumpkin bread, walnuts, dates, and vanilla ice cream

Chocolate Earl Grey Mousse

Earl grey tea infused chocolate mousse
fresh orange whipped cream. (Gluten free, nut free, alcohol free)