

Restaurant Week Portsmouth & the Seacoast

April 5th - 14th, 2018

\$16.95 three course prix fixe menu

start:

hoisin pulled pork
empanadas w/ gochujang
aioli

shaved brussel sprout
salad, arugula,
pineapple, scallion,
ginger soy dressing

black bean soup, feta
crumble, citrus pickled
red onion

main:

sushi burger
blackened ahi tuna,
crispy rice bun, wasabi
aioli, cucumber ginger
salad, sriracha

steakhouse wagyu beef
burger
caramelized onions,
gorgonzola, demi-glace

peppercorn duck burger
truffle, fried shallot,
bourbon cream

finish:

fried bread pudding
lemon blueberry gastrique, vanilla
whipped cream

milkshake trio
key lime, chocolate brownie, blueberry

featured cocktail: gin spritz

hendricks gin, cucumber, aperol, lemon, soda water (10)

featured beer: lord hobo brewing

boomsauce ipa (7)



*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

BRGR

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