



NIBBLESWORTH

WOOD FIRE GRILL

RESTAURANT WEEK

DINNER / 29.95 LUNCH / 16.95 (FRI/SAT)

APPETIZERS

Baby kale, tomato, leak, & mushroom in turmeric bone broth.

Wood fired smoked pear stuffed with goat cheese, candied walnut, micro spring mix, honey vinaigrette.

Kelp cakes, compressed pickled tomato.

ENTRÉE

Pierogi of wood fired chicken, smoked cheddar & spring peas; sage butter, pea tendrils, pea infused crème fraîche.

Carne asada oxtail, chimi, spinach & tomato shakshuka, Italian cranberry (bean) purée.

Ginger butter poached dayboat fish, parsnip, ginger chips, cilantro-arugula infused oil.

DESSERT

New York style berry cheese cake, preserved lemon zest, raspberry caviar.

Mocha-dulce de leche baked Alaska.

****LIMITED PARKING AVAILABLE NIGHTS AND WEEKENDS **CALL RESTAURANT FOR LOT ACCESS**

RESTAURANT WEEK



PORTSMOUTH

& THE SEACOAST

April 5-14, 2018

409 THE HILL
PORTSMOUTH, NH
03801

(603) 427-8022



@nibblesworthNH

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