

# RESTAURANT WEEK 2019



**\$16.95...Pick one item from each Category**

## Opening Act

**Horton escaped the zoo**-crispy fried dough dredged with butter, cinnamon sugar and a generous dusting of confectioners sugar

**Bottle Caps**-house made pickle chips in a crispy i-cant-believe -it's-gluten -free corn batter. Served with Bloody Mary Remoulade dipping sauce

**Guabanzo** House made chickpea hummus blended with fresh avocado. Served with your choice of house made pita or gluten free corn tortilla chips

## Main Attraction

**Build me up, Buttercup** Roast chicken breast sliced thin and joined by house made croutons, red cabbage on butter lettuce cups and drizzled with our own Caesar dressing

**Peppajack Penne**- Penne pasta tossed with thick cut bacon, sautéed onion in a creamy peppajack sauce topped with fresh tomato and Parmesan.

## Closers

**Mexican Brownie** Homemade brownie with a cayenne kick! Topped with cinnamon ice cream and fudge sauce

**Coconut Key lime Pie** Silky custard of coconut milk & key lime juice baked on a granola crust. Topped with fresh whipped cream

## Featured Libations

**Rosé of Pinot Noir**, Martin Ray, Sonoma 2017 8/30

Notes of fresh strawberry, bright bing cherry, and English Rose. Complemented by bosc pear, ripe cantaloupe, watermelon rind, and honeysuckle

**Grenache /Mourvedre** Laya Tinto, Alamas 2017 8/30

A darkly fruited red with depth and concentration of flavor.

Opaque in the glass, Laya pours on the plum and loam with gusto to spare

### **Blinky**

New England IPA, Woodland Farms Brewery, Kittery 8 Pint

Golden Haze, smooth and juicy with crisp, grassy finish. 7.2% ABV 80 IBU

### **Handsome Devil**

Our award winning signature cocktail featuring Tom Cat Gin, fresh applejuice and clove. 9