



Spring Restaurant Week Menu 2019

Beverage Specials

Gin Barr Fizzy – 12.00

Barr Hill Gin, Campari, Orange Juice, Tonic On The Rocks

Blinky IPA – 6.00

Woodland Farms Brewery Kittery Maine

La Crema Wines Monterey – 12.00 Glass

Chardonnay – Pinot Gris – Pinot Noir

Thai Chicken Noodle Salad (gluten free)

Tossed with a red curry yogurt dressing

Mediterranean Panzanella Cone Salad

Tomatoes, cucumbers, bell peppers tossed
with a basil-caper vinaigrette

Maple Glazed Pork Belly

Barley Risotto topped with crispy maple glazed pork belly

Covered Stew Bowl

Slow braised beef stew with a porcini mushroom meringue covered with a puff pastry bowl

Rice Crispi Red Fish

Rice krispi battered red fish placed atop a seafood bouillabaisse

Grilled Bavette Steak (gluten free)

“Shepherd’s Pie” Purple whipped potato pie filled sweet peas, roasted corn & carrots
topped with a twice baked parmesan potato crown

The Loaded Brownie

Chocolate brownie loaded with chocolate chip cookie dough chunks atop a peanut butter mousse

Cream Cheese Coffee Cake

Topped with strawberry & warm pineapple rum chutney

Cheese Plate

A selection of 2 New England cheeses with crackers