



# Restaurant Week March

## 28th-April 6th 2019

*Reservations available on [opentable.com/two-fifty-market](https://www.opentable.com/two-fifty-market)*

**Three Course Menu \$29.95**

**Available for Lunch and Dinner**

### **Featured Cocktail**

*Maple Tomcat*

*Barr Hill Tom Cat Gin, Flagg Hill Maple Liqueur*

*Rocks, Soda, Orange Twist*

### **Featured Wines**

*Harbor Town Sauvignon Blanc*

*Contour Pinot Noir*

### **Featured Beer**

*Woodland Farms*

*Monroe Oatmeal Stout*

### **First**

#### **New England Clam Chowder**

#### **Beet Salad**

Maple Roasted Red & Gold Beets,  
Toasted Almonds, Goat Cheese,  
Maple Citrus Vinaigrette

#### **Little necks**

Little neck Clams, White Wine, Garlic,  
Thyme, Grilled Baguette

### **Second**

#### **Pork Loin**

Grilled Pork Loin,  
Tamarind Glaze, Chakalaka  
a Spicy South African Relish

#### **New England Bowl**

Brown Rice, White Beans,  
Spinach, Roasted Mushroom,  
Dried Blueberry, Lemon Thyme Vinaigrette

#### **North Country BBQ Burger**

Stonewall Kitchen Bourbon Molasses BBQ  
Sauce, North Country Bacon, Pickled Jalapeño,  
Gorgonzola, Togarashi Fries

#### **Grilled Salmon**

Warm Fingerling Artichoke Salad,  
Brown Butter Vinaigrette

### **Third**

#### **Butterscotch Cake**

Buttery Vanilla Cake,  
Butterscotch Sauce, and Candied Pecans

#### **Cadbury Cake Nests**

Chocolate Cake, Homemade Cadbury Filling