

course one

potato leek soup, bacon bits, crispy fried shallots

fall baby kale salad, cranberry vinaigrette, roasted sweet potato, sumac feta, candied sunflower seeds

crab fritters, jonah-all-leg crab meat, old bay aioli, brussel-celery slaw

duck rilette, duck confit spread, toasted anadama bread, orange marmalade

course two

baked brie, pear compote, seeded scallion flatbread

pork tenderloin skewer, curry yogurt marinade, green lentil hummus, pickled red onion

shrimp & “New England Grits”, Tuckaway Farm cornmeal, local mushroom medley, gruyere cheese, chives

grilled broccoli, cheddar aioli, ginger vinaigrette, chili crisp, crispy garlic

course three

bangers & mash, housemade pork sausage, potato-celery root puree, caramelized onion gravy

grilled skirt steak, baba ghanoush, zhoug, smashed fried fingerling potatoes

pan-seared monkfish, Three Sisters succotash, chili vinaigrette

creamy butternut risotto, roasted butternut squash, parmesan, spinach, whipped sage mascarpone

course four

brown butter carrot cake, cream cheese frosting, orange syrup

sweet potato tart, sweet potato filling, pear fig jam, caramel brittle

apples & ice cream, vegan coconut cinnamon ice cream, apple butter, stewed apples, granola

whoopie pies, marshmallow fluff filling, chocolate sauce

featured drinks

great rhythm squeeze ipa 11

troublemaker red blend 14/56 **rioja bordon viura blanco** 13/52

water street bordello

grainger's deluxe vanilla vodka, falernum, cranberry,
passionfruit puree, nutmeg, coconut cold foam

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