



Restaurant Week Dinner

\$40 per person

APPETIZER

SELECT ONE

BUTTERNUT SQUASH SOUP — Spiced Pumpkin Seeds

WINTER PANZANELLA — Beets / Burrata / Squash / Rye / Pomegranates

POTATO GNOCCHI — Pancetta / Arugula / Parmesan / Bread Crumbs

ENTRÉE

SELECT ONE

AMISH HALF CHICKEN — Marsh Hen Mill Farro / Roasted Tomato / Apricot Harissa

SEARED MAHI — Sweet Potatoes / Wild Mushrooms / Pumpkin Seed Pesto

BRAISED PORK — Bacon Braised / White Beans / Broccolini / Braising Jus

DESSERT

SELECT ONE

CHOCOLATE “CRUNCH” BAR — Hazelnut Praline

BUTTERSCOTCH POT DE CRÈME — Salted Caramel / Espresso

CROISSANT BREAD PUDDING — Chocolate Chips / Whiskey Glaze

Consuming raw or undercooked meats/poultry/seafood/shellfish/eggs may increase your risk of foodborne illness.
Please inform the staff of any allergies or intolerances

Parties of 6 or more will have 22% gratuity added to their bill



Restaurant Week Lunch

\$25 per person

APPETIZER SELECT ONE

BUTTERBEAN HUMMUS — Pickled Vegetables / Lemon Oil / Grilled Toast

BUTTERNUT SQUASH SOUP — Spiced Pumpkin Seeds


OLD BAY KETTLE CHIPS — Charred Onion Crème Fraîche / Blue Cheese

ENTRÉE SELECT ONE

LITTLE GEM LETTUCE — Grilled Joyce Farm Chicken
Blue Cheese / Warm Bacon / Tomatoes / Modern Ranch

 8OZ CAB BURGER — Brioche Bun / Red Onion Jam / LTO / Aged Cheddar / Fries

SEARED MAHI — Sweet Potatoes / Wild Mushrooms / Pumpkin Seed Pesto

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