



March 20-26, 2017

LOCAL RESTAURANT WEEK MENU

Gypsy Parlor

\$20.17

Course 1:

Gypsy Juice

Choose your alcohol - Upgrade to call \$1 or premium \$2

Course 2:

Side salad-

Field greens, grape tomato, pickled red onion, cucumber, crouton, house made dressing

Add Gorgonzola \$1

Course 3:

Choice of one of the following:

Cuban Pork-

Slow roasted pork shoulder, beans, rice, caramelized plantain

Gypsy Fish Fry-

Genny battered haddock, fries, slaw, sriracha-ginger aioli

Miso Ramen with Tofu-

Miso broth, marinated soft boiled egg, shitake, ginger, leek, sprouts, tofu