



Local Restaurant Week Lunch

20.18
choose one dish from each section

STARTERS

Classic Caesar

romaine lettuce, shaved parmigiano reggiano, garlic croutons

Cauliflower Soup

black truffles, pickled cauliflower

ENTREES

P250 Burger

bib lettuce, cabot cheddar cheese, crispy onions, tomato jam, 250 sauce, with hand-cut fries

Mediterranean Sea Bass

grilled sea bass, wilted spinach, lemon oil

Spring Vegetable Gnocchi

english peas, flat #12 mushrooms, asparagus, whipped lemon ricotta

DESSERTS

Blackout '65

seven layers of devil's food cake, chocolate custard, whipped cream

Peanut Butter & Jelly Cookies

peanut butter, raspberry jam



Local Restaurant Week Dinner

40.18,
choose one dish from each section

STARTERS

Classic Caesar

romaine lettuce, shaved parmigiano reggiano, garlic croutons

Crispy Cauliflower

buffalo wing sauce, new york blue cheese, shaved celery

Housemade Pierogi

potato, leeks, sour cream, fried onions

ENTREES

Roasted Chicken Breast

potato-black truffle pave, local rainbow swiss chard, lemon-thyme jus

Wood-Grilled Trout

beluga lentil salad, sherry vinaigrette, lemon creme fraiche, herb broth

Eggplant Parmesan

mozzarella, tomato, grano padano, basil

DESSERTS

Blackout '65

seven layers of devil's food cake, chocolate custard, whipped cream

Vanilla Bean Panna Cotta

strawberry-rhubarb compote, pistachio crumble