

RESTAURANT WEEK LUNCH MENU

NOV 4 – 17, 2019

\$22.95

First Course

Choose One:

Pierogi: Cheese and Potato Based, Scallion, Bacon, Walnuts, Sage Brown Butter Sauce

Rice Balls: Wild Mushrooms, Truffle Oil, Mozzarella Cheese, Parmesan Dip. (GF)

Soup: Vegetable Puree (GF)

House Salad: Tomatoes, Cucumbers, Onions, Carrots, House Balsamic Dressing (GF)

Kale Caesar: Caesar Dressing (GF)

Second Course

Choose One:

Madeira Chicken: Fresh mozzarella, fresh spinach, madeira wine sauce. (GF)

Rigatoni: Traditional Ground Beef, Tomato Sauce, Mascarpone Cheese, Sweet Peas.

Filet of Sole: Egg-battered, white wine and lemon sauce. (GF)

Beef Brisket: Cooked low & slow, tender n Sweet, light BBQ sauce, coleslaw. (GF)

Third Course

Choose One:

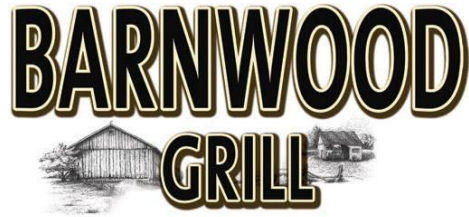
Vanilla Custard with Chocolate Mousse

Crème Brule

Coffee or Tea

GF – GLUTEN FREE

No Substitutions



RESTAURANT WEEK DINNER MENU

NOV 4 – 17, 2019

\$32.95

First Course

Choose One:

Pierogi: Cheese and Potato Based, Scallion, Bacon, Walnuts, Sage Brown Butter Sauce

Rice Balls: Wild Mushrooms, Truffle Oil, Mozzarella Cheese, Parmesan Dip (GF)

Pear Flatbread: Poached Pear, Blue Cheese, Arugula, Pecans.

Soup: Vegetable Puree (GF)

Second Course

Choose One:

House Salad: Tomatoes, Cucumbers, Onions, Carrots, House Balsamic Dressing. (GF)

Kale Caesar: Caesar Dressing.

Third Course

Choose One:

Barnwood Chicken: Prosciutto, Smoked Gouda Cheese, Wild Mushroom Bourbon Sauce (GF)

Pappardelle: Flat Wide Noodles, Shredded Short Ribs, Mushrooms & Onions, Natural Juice.

Codfish: Pan Seared, Pistachio Crust, Fine Herbs, Champagne Tarragon Mustard Sauce. (GF)

Pork Shank (Osso Bucco): Braised for 8 hours with all natural juices, cooked to absolute fall-of-the-bone served over vegetable risotto. (GF)

Fourth Course

Choose One:

Vanilla Custard with Chocolate Mousse

Crème Brule

Coffee or Tea

GF – GLUTEN FREE

Available Sun – Thursday