

Restaurant Week Lunch Prix Fixe 29.95

First Course: (choice of)

Tavern Salad

Arcadian Greens, Tomato, Carrot, Radish, Red Onion, Red Wine Vinaigrette

Fried Green Tomatoes

Pimento Cheese, Citrus Rocket

Broccoli Cheddar Soup Bread Bowl

Parmesan Reggiano, Scallions

Second Course:

Brunswick Stew

*Stewed Chicken, Pork, Fingerling Potatoes, Lima Beans, Corn, Tomato Broth
Jalapeno Cast Iron Cornbread, House Coleslaw*

Locally Grown Mushroom and Charred Broccoli Risotto

*Flowering Sun Shiitake Mushrooms, Blue Oyster Mushrooms, Porcini Cream,
Charred Broccoli, Peas, Parmesan Reggiano, Lemon*

Crispy Cod Sandwich

Toasted Brioche Bun, Herb Aioli, Butter Lettuce, Tomato

Third Course:

NY Style Cheesecake

Whipped Cream, Raspberry

Warm Chocolate Cake

Whipped Cream, Salted Caramel

Restaurant Week Dinner Prix Fixe 44.95

First Course:

Arugula Salad

*Arugula, Hudson Valley Apples, Cranberries, Toasted Walnuts, Gorgonzola
Balsamic Vinaigrette*

Corn Chowder Bread Bowl

Bacon, Scallions

Pan Seared Pierogis

Sour Cream, Chives, Green Oil

Second Course:

Grilled Pork Paillard

Balsamic, Grilled Heirloom Tomato, Garlic Spinach

Crispy Cod

Charred Snow Peas, Carrots, Creamy Herb Sauce

Hand Cut Bucatini all 'Amatriciana

Bucatini Noodle, Spicy Tomato Sauce, Rich Cured Pork, Tangy Pecorino Romano

Third Course:

Warm Chocolate Cake

Whipped Cream, Salted Caramel

Cheesecake

Raspberry