



Fall 2017

Hours: Monday thru Friday 11:00 AM to 12:50 PM (last seating).

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Chef Joshua Young

Soups:

Italian Wedding Soup 3.50

Soup Du Jour 3.50

Salads:

Curried Cauliflower and Crispy Garbanzo bean salad with Preserved Lemon Vinaigrette (V) 3.50

Mixed Green Salad with House Vinaigrette 3.50

Apps:

Smoked Shrimp Hush Puppies with Spicy Aioli (V) 5.50

Duck Confit Cake with Wilted greens and Cranberry compote 5.00

Entrée Salads:

Tuna Nicoise Salad 9.00

Chef Salad Creamy Herb Dressing 7.00

Sandwich Served with Compound Salad of the Day:

Jerk Chicken Sandwich with Spicy bacon, Caramelized pineapple, Swiss Cheese 6.00

Burger du Jour- Changes Daily, Ask Your Server 6.50

Both with homemade Kennebec fries

Entrees:

Grilled Pork Chops with Grilled Apples and Braised Red Cabbage (G) 8.00

Braised Short Ribs with Parsnip Potato mash, Brussel Sprouts Two Ways 8.50

Sweet Potato Enchiladas with Tuscan Kale and Roasted Tomato Salsa (V, G) 7.50

Daily Salmon Preparation 9.00

Desserts: all desserts 3.50

Provided by our Pastry Department

Apple Cider Doughnuts with Carmel Sauce