



RESTAURANT WEEK | SUMMER 2024

Two-Course Dinner for \$29.99

COURSE ONE

Caesar

romaine, focaccia croutons, shaved grana padano,
anchovy-parmesan vinaigrette

Street Corn Dip

charred pepper relish, farmers cheese, scallion, chips

New England Clam Chowder

Smokey Dry Rub Wings

Buffalo emulsion, scallion, blue cheese dipping sauce

COURSE TWO

Wood Grilled Atlantic Salmon

wild rice, tuscan kale, green goddess, smoked tomato basil butter

Crispy Local Fish n' Chips

charred scallion yuzu slaw, togarashi tartar,
salt & vinegar fries

Bacon Infused Meatloaf

mashed potatoes, sauteed spinach, wild mushroom gravy

Shrimp Risotto

local corn, English peas, mascarpone cheese, roasted tomato risotto,
ginger-carrot gastrique

Add any dessert for \$6