



Restaurant Week Menu
Dinner
Three Courses \$30

First Course

Lobster Bisque

with Troy and Sons Oak Reserve Cream and Chives

Soup of the Day

Everyday a new soup, not your everyday soup...

Second Course

Seasonal Salad Greens

With Spiced Chestnuts, HNG Pork Belly & Shaved Pears tossed in Chestnut House Vinaigrette

Roasted Local Beet and Goat Cheese Salad

Organic Greens, Toasted Pistachios and Crostini

Warm House Made Duck Confit on Winter Greens

With Port Wine Vinaigrette, Pickled Grapes and Fingerling Potato Chips

Third Course

Italian Farro, Squash and Tomato "Risotto"

A mix of Creamy Celery Root, Portabello Mushroom Pesto Bread and Basil

Fried Calamari on Kale Salad

With Preserved Lemons, Lemon Oregano Aioli

Petite Tenderloin Steak

With Haricot Vert and Garlic Mashed Potato

Grilled Hickory Nut Gap Farms Beef Burger

On Brioche Bun, Pickled Green Tomato, Lettuce, Onion, Choice of Cheese and choice of Side

Apple Glazed Sunburst Trout Fillet

Seared and served with Arugula, Broccolini and Herbed Parisienne Potatoes