



**Restaurant Week Menu**  
**Lunch**  
**Two Courses \$15**

**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...

**Seasonal Salad Greens**

with Sliced Chestnuts, HNG Pork Belly and Shaved Pears in Chestnut House Vinaigrette

**Second Course**

**Prince Edward Island Mussels**

Simmered in Thai Green Curry and served with Naan Bread

**Fried Calamari on Kale Salad**

With Grappa Currants, Almonds, Parmesan, Preserved Lemons, Lemon Oregano Aioli

**Duck Confit and Winter Greens Salad**

Port Wine Dressing, Pickled Grapes and Fingerling Potato Chips

**Grilled Hickory Nut Gap Farms Beef Burger**

On Brioche Bun, Choice of Cheese and a Side

**The (Somewhat) Famous CK Reuben**

Griddled Rye stacked with House Cooked Corned Beef with Swiss and SauerKraut

**Oven Roasted Portabella Sandwich**

Grilled Focaccia with Arugula, Tomatoes, Balsamic Glaze, Aioli and Italian Cheese