



RESTAURANT WEEK LUNCH \$25

TREAT YOURSELF TO A GLASS OF WHITE, RED, ROSÉ OR SPARKLING WINE \$7

APPETIZERS

ROASTED FARM BEET SALAD

FENNEL, ARUGULA, CRANBERRIES, PICKLED RED ONIONS, YUZU-GINGER VINAIGRETTE

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CRISPY BRUSSELS SPROUTS

MOLASSES VINAIGRETTE, BACON LARDONS, GRANNY SMITH APPLE

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CRAWFISH PEPPERPOT SOUP

RED BELL PEPPERS, FRESNO CHILI, BUTTON MUSHROOMS, ONION, CELERY

MAIN COURSE

GRILLED ATLANTIC SWORDFISH

SAUTÉED SPINACH, GREEN PEPPERCORN SAUCE, CRISPY ONION RING

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SLOW ROASTED CHICKEN POT PIE

ROOT VEGETABLES, PEARL ONIONS, THYME, PUFF PASTRY

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WHITE WINE MUSSELS

ROASTED GARLIC, CREAM, LEMON AND PARSLEY

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KENNETT SQUARE MUSSELS

BACON, SMOKED MUSHROOMS, PARMESAN, THYME

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MEDITERRANEAN MUSSELS

MERGUEZ SAUSAGE, GOAT CHEESE, SMOKED TOMATO, HARISSA AÏOLI, CILANTRO

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SPICY THAI CURRY MUSSELS

PEANUTS, COCONUT MILK, THAI BASIL, CILANTRO, GREEN CURRY

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BOLOGNESE MUSSELS

PORK, VEAL AND BEEF, SAN MARZANO TOMATOES, CAPERS, EGG, PARMESAN CHEESE

DESSERT

PUMPKIN CHEESECAKE

CRANBERRY COMPOTE, GRAHAM CRACKER DUST

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PISTACHIO CRÈME BRULÉE

SHORTBREAD, CRACKED SUGAR

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CHOCOLATE POT DE CRÈME

SALTED CARAMEL, CANDIED HAZELNUTS, VANILLA CHANTILLY