

RESTAURANT WEEK 2025

3 courses for \$40

Please choose one from each category.

STARTERS

DEVILED EGGS

*whipped avocado, crispy jalapeño,
smoked paprika*

NEW ENGLAND CLAM CHOWDER

clams, bacon, celery, potatoes, cream

CAESAR SALAD

Grana Padano, croutons

ENTREES

FAROE ISLAND SALMON

*Black pepper spice, crispy kinnebec potatoes,
brocollini, charred scallion-caper vinaigrette*

RIGATONI BOLOGNESE

beef & pork ragu, Grana Padano

BACON-HORSERADISH MEATLOAF

*Yukon whipped potatoes, sautéed spinach,
mushroom bordelaise*




DESSERT

BROWNIE

BREAD PUDDING

VANILLA BEAN CRÈME BRÛLÉE

vanilla bean custard, caramelized sugar

 Vegetarian  Vegan  Gluten-Friendly

We offer select gluten-friendly items and can modify others upon request. Care is taken to avoid cross-contact; however, our kitchen is not completely gluten-free. Before placing your order, please inform your server if you have a food allergy or dietary need.

Consuming raw or undercooked items may cause foodborne illness. Menu items marked with an * may contain raw or undercooked ingredients.

Regarding the safety of these items, written material is available upon request.

