



WEEKLY ENTRÉE FEATURES AVAILABLE
Wednesday and Friday 5-730pm

Week of 3-8-21

Entrees

All entrees include soup or house salad

Pork Porchetta

Herb and fennel rubbed pork loin wrapped with pork belly and slow roasted. Served over caramelized onion roasted potato and sauteed spinach, spooned with a natural pork jus \$18

Seafood Brodo

Swordfish, cod, mussels, clams and shrimp slow poached in a rich seafood broth with caramelized leeks and a basil tarragon pesto. Served with toasted bread \$25

Duck Confit Pasta

Shredded duck confit, roasted pearl onion, sauteed asparagus and charred cherry tomato tossed with a light roasted garlic cream sauce with orecchiette pasta \$20

Boursin Encrusted Ribeye

12oz ribeye encrusted with a house made Boursin and goat cheese, served over roasted potatoes and sauteed spinach \$27

Salmon Croquet

Crispy fried salmon croquet over southern succotash drizzled with a lemon dill cream sauce \$19

Sides

Southern succotash \$3

Caramelized onion roasted potato \$3

Fresh Fruit \$5

Sauteed spinach \$3

Vegetable du jour \$3

