



LUNCH

RESTAURANT WEEK

NOV. 4-13, 2016

3 COURSE LUNCH, 11:30AM - 4PM - \$16
TAX AND GRATUITY NOT INCLUDED.

1ST COURSE CHOICE OF:

FRIED GREEN TOMATO AND PIMENTO CHEESE SLIDERS
with herbed tomato dipping sauce

LOCAL BUTTERNUT SQUASH AND BABY SHRIMP BISQUE
with cilantro crema and fresh chives

FRIED GREEN BEANS
with housemade buttermilk ranch for dipping

FRESH SALMON TARTARE
with roasted beets and black pepper hand-cut potato chips

2ND COURSE CHOICE OF:

PUB FISH AND CHIPS
with Cisco's Grey Lady Witbier battered cod, crispy potato wedges, zesty mustard slaw and housemade tartar sauce

SOY BRAISED PORK BELLY SLIDERS
with hoisin glaze, spicy aioli, cilantro and pickled veggies served with crispy potato chips

PAN-SEARED LOCAL HAKE
over an Autumn salad with apples, watercress, cabbage and our maple cider vinaigrette

PERSONAL THIN CRUST PIZZA
with truffle mashed potato, spicy ground venison, roasted fennel, Pecorino Romano and our arugula pesto

3RD COURSE CHOICE OF:

CINNAMON VANILLA CHIFFON CAKE
with white chocolate frosting
and our warm Downeast Pumpkin cider glaze

PUB CHOCOLATE MOUSSE
infused with Foolproof Brewery's peanut butter porter
and topped with fresh whipped cream and candied nuts





DINNER RESTAURANT WEEK

NOV. 4-13, 2016

3 COURSE DINNER, 4PM - CLOSE - \$35

TAX AND GRATUITY NOT INCLUDED.

INCLUDES CHOICE OF COMPLIMENTARY BEVERAGE:

- Revival Brewing Company's Octoberfest (RI)
- Whalers Brewing Company's Hazelnut Stout (RI)
- Champlain Honey-crisp Hard Cider (Vermont)
- Primaterra Sangiovese (Italy)
- Belle Ambiance Pino Grigio (Italy)
- Non-Alcoholic Soda

1ST COURSE CHOICE OF:

1/2 DOZEN FRESH MATUNUCK OYSTERS ON THE 1/2 SHELL
with our blood orange Mignonette and black sea salt

FRIED GREEN BEANS

with housemade buttermilk ranch for dipping

LOCAL RABBIT AND ALLAGASH WITBIER PATE

with pickled onions, grainy mustard and focaccia toast points

FRESH SALMON TARTARE

with roasted beets and black pepper hand-cut potato chips

2ND COURSE CHOICE OF:

HOMEMADE PUMPKIN GNOCCHI

with slow braised duck sugo, charred Brussels and shaved Pecorino Romano

GRILLED CHARMOULA STYLE LOCAL BLUEFISH

with heirloom tomato salsa verde and grilled polenta

ROASTED STATLER CHICKEN

with creamy seasonal mushrooms and truffle mashed potato

3RD COURSE CHOICE OF:

CINNAMON VANILLA CHIFFON CAKE

with white chocolate frosting
and our warm Downeast Pumpkin cider glaze

PUB CHOCOLATE MOUSSE

infused with Foolproof Brewery's peanut butter porter
and topped with fresh whipped cream and candied nuts