



# 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 GNOCHI**

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

