



Restaurant Week Menu

November 2-9, 2016 Three for \$25 dinner:

CHOICE OF ONE START/SNACK/SHARE:

J.T.'s Kettle Chips: Crispy Potato Chips Crowned with Gorgonzola Cheese, Bacon, Roma Tomato & Scallion Smoked Trout Dip: Ducktrap River Smoked Trout, Olive Oil, Horseradish, Fresh Herbs, House-Made Wheat Thins

Asparagus Fries: Crispy Thin Asparagus With Tarragon, Citrus Aioli

CHOICE OF ONE TAVERN FAVORITE:

Crispy Chicken Stack: Prestige Farms Chicken, Squash Carbonara, Apple-Wood Smoked Bacon, Sautéed Spinach, Fines Herbs, Parmesan, Sun-Dried Tomato Sauce and Parslied Olive Oil

Black & Blue Steak Salad: Grilled Beef Tenderloin, Crisp Field Greens, Roma Tomato, Scallion, Slivered Red Onion with Creamy Gorgonzola Dressing

Infamous Fish Tacos: Blackened Tilapia, Shredded Romaine, Fresh Avocado, Pickled Red Onion, Smoked Chili Cream, Cilantro with Warm Tortillas

CHOICE OF ONE SWEET STUFF:

MT HOUSE-MADE CHEESECAKE - New York Style Cheesecake, Peanut Butter, Milk Chocolate, Pretzel Crust with Salted Caramel

CRÈME BRULEE

ELF SPICE COCKTAIL - \$10.00 Novo Fogo Gold, Shrub & Co Blood Orange, St. Elizabeth Allspice Dram, Lemon Juice & Simple Syrup

