



**RESTAURANT WEEK DINNER 60
WINE BOTTLE 45
(RED OR WHITE)**

APPETIZERS <i>(Choice of One)</i>
TAVERN BLACK BEAN SOUP (V) Pico de Gallo, Spiced Crème Fraîche
TREVISI, ARUGULA & ENDIVE SALAD (V, GF) Golden Balsamic Vinaigrette, Crispy Cheese Frico
CARAMELIZED GARLIC SHRIMP Green Garlic Butter, Toasted Ciabatta Bread Crumbs
MAIN COURSES <i>(Choice of One)</i>
HEARTH BAKED CHATHAM CODFISH (GF) Shaved Fennel, Tomato, Beurre Tomate Sauce
MUSTARD CRUSTED ORGANIC CHICKEN BREAST Creamy Fregola Risotto, Black Kale, Light Jus
WHITE WINE BRAISED BEEF SHORT RIB Heirloom Stone Ground Grits, Roasted Oyster Mushrooms
“OUR ROASTED CARROT ENTRÉE” (VG, GF) Rosemary Roasted Carrots, Carrot Ginger Purée, Watercress Pesto
DESSERT <i>(Choice of One)</i>
NEW YORK CHEESECAKE (V, GF) Blueberry Compote, Lemon Curd
WARM APPLE CRISP (VG) Vanilla Whipped Cream, Caramel Sauce
CARROT CAKE (V) Cream Cheese Icing, Caramelized Pineapple

Bill Peet Executive Chef



**RESTAURANT WEEK LUNCH 45
WINE BOTTLE 35
(RED OR WHITE)**

APPETIZERS <i>(Choice of One)</i>
TAVERN BLACK BEAN SOUP (V) Pico de Gallo, Spiced Crème Fraiche
BABY SPINACH SALAD Smoked Maple Bacon Lardons, Garlic Croutons, Dijon Mustard Vinaigrette
GRILLED PORTOBELLO MUSHROOM FLATBREAD (V) Fontina Cheese, Balsamic Vinaigrette
MAIN COURSES <i>(Choice of One)</i>
PAN ROASTED MEDALLIONS OF MONKFISH “Minestrone” Sauce
GRILLED ANGUS SKIRT STEAK (GF) Roasted Corn & Blistered Red Pepper Polenta, Chimichurri Sauce
“OUR ROASTED CARROT ENTRÉE” (VG, GF) Rosemary Roasted Carrots, Carrot Ginger Purée, Watercress Pesto

Bill Peet Executive Chef