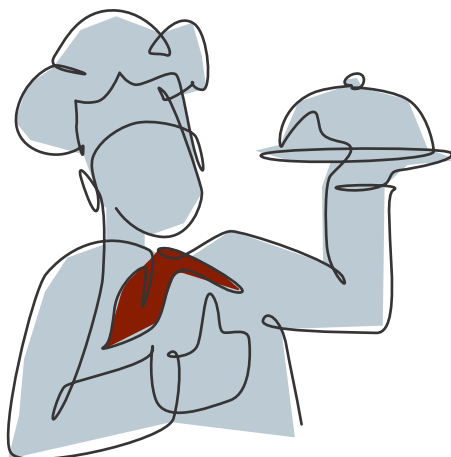




SUMMER RESTAURANT WEEK

— Three Course Menu \$60 —

APPETIZERS

CRAB-STUFFED DEVILED EGGS

WATERMELON SALAD, ARUGULA, FETA, ALMONDS

CHINATOWN CALAMARI, SMASHED CUCUMBER, CHILI CRISP

.....

SPECIALTIES

SMOKED RICOTTA AGNOLOTTI, TOMATO, BASIL

LEMON-ROASTED COD, SUMMER SQUASH, TOMATO & CITRUS

HERB-ROASTED HALF CHICKEN, BROCCOLINI, MUSTARD SAUCES

.....

DESSERT

MILK & COOKIES, WARM CHOCOLATE CHIP, STRAWBERRY MILK CAPPUCCINO

CLASSIC CHOCOLATE PUDDING, CANDIED PEANUT CARAMEL

SALTED LIME PIE, PASSION FRUIT CARAMEL & WHIPPED CREAM

Thank you for coming to our Restaurant - AC, Luke & Josh
Chef of the Kitchen: Levi Raines

LUNCH AT *The*
DUTCH

COCKTAILS

HOUSE BLOODY MARY 18

HOT TIN ROOF

VODKA, TURMERIC, GINGER,
LEMON, HONEY, CAYENNE 20

SPRING FORWARD

GIN, CUCUMBER, ST GERMAIN, THYME 21

OAXACAN SUNSET

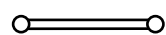
TEQUILA, MEZCAL, CASSIS
HIBISCUS GRENADINE, LIME 20

LIFE COACH

CUCUMBER MEZCAL, APEROL,
DRY VERMOUTH, BITTERS 19

BIG TROUBLE IN LITTLE TROMBA

TROMBA BLANCO & REPOSADO TEQUILA,
PINEAPPLE, BENEDICTINE 24



FREE-SPIRITS & PRESSED JUICE

FRESH-PRESSED GREEN JUICE

CUCUMBER, SPINACH, APPLE, MINT 14

FAUX DAISY

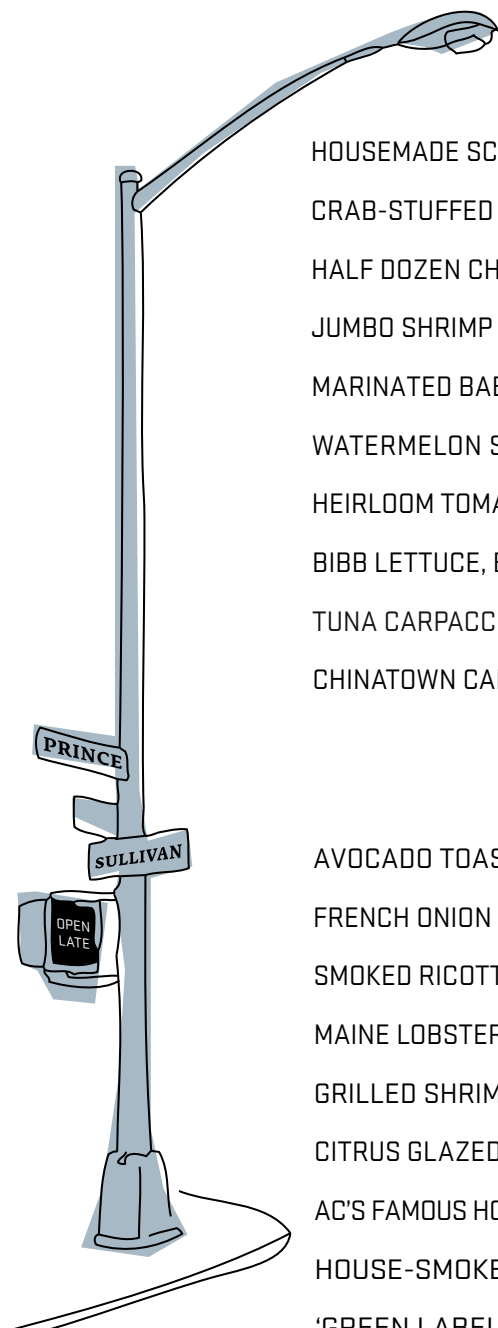
APLÓS 'ARISE', LIME, AGAVE,
ALL THE BITTER ORANGE BITTERS 18

NEGRONI ADRIFT

ROOTS DIVINO BIANCO, PENTIRE 'ADRIFT',
APLÓS 'EASE', RITUAL APERITIF 22

EIGHT BALL SCRATCH

ADRIATICO AMARETTO ZERO, ESPRESSO,



STARTERS

HOUSEMADE SCALLION-CHIPOTLE CORNBREAD 11

CRAB-STUFFED DEVEILED EGGS 15

HALF DOZEN CHILLED WELFLEET OYSTERS 26

JUMBO SHRIMP COCKTAIL, SAUCE LOUIE, PEEKYTOE CRAB 28

MARINATED BABY BEETS, SHEEP'S LABNEH, HAZELNUT 18

WATERMELON SALAD, ARUGULA, FETA, ALMOND 19

HEIRLOOM TOMATOES, WHIPPED GOAT CHEESE, SOFT HERBS 22

BIBB LETTUCE, BUTTERMILK 'RAMPCH', CITRUS & SOFT HERBS 19

TUNA CARPACCIO, PICKLED PEPPERS, AVOCADO, PEANUTS 26

CHINATOWN CALAMARI, SMASHED CUCUMBER, CHILI CRISP 25

SPECIALTIES

AVOCADO TOAST, JAMMY EGG SALAD, SUNFLOWER ROMESCO 25

FRENCH ONION OMELETTE, SPINACH, LOCAL FRESH CHEESE 22

SMOKED RICOTTA AGNOLOTTI, TOMATO, BASIL 29

MAINE LOBSTER ROLL, BÉARNAISE AIOLI, SHOESTRING FRIES 38

GRILLED SHRIMP SALAD, MANDARIN, SPICED CASHEWS 32

CITRUS GLAZED SALMON, GEM LETTUCE, TABOULEH, CUCUMBER YOGURT 34

AC'S FAMOUS HOT FRIED CHICKEN, HONEY BUTTER BISCUITS & TONY'S SLAW 36

HOUSE-SMOKED TURKEY SANDWICH, TOMATO, HERB MAYO 27

'GREEN LABEL' VEGGIE BURGER, MUSHROOM, SWISS CHEESE 28

DRY-AGED BURGER, CHEDDAR, GRILLED ONION, SECRET SAUCE 32

Sandwiches Served with French Fries

ON THE SIDE

CRISPY SALT & PEPPER FRENCH FRIES 14

BROCCOLINI, RED QUINOA, MEYER LEMON 14

SUMMER RESTAURANT WEEK

TWO-COURSE MENU \$45

CRAB-STUFFED DEVEILED EGGS

WATERMELON SALAD, ARUGULA, FETA, ALMONDS

CHINATOWN CALAMARI, SMASHED CUCUMBER, CHILI CRISP

.....

SMOKED RICOTTA AGNOLOTTI, TOMATO, BASIL

GRILLED SHRIMP SALAD, MANDARIN, SPICED CASHEWS

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