



RESTAURANT WEEK DINNER SUMMER 2026

\$60 per person



Appetizer

She-Crab Soup

Blue Crab, Sherry

Early Girl Farm Mixed Greens

Herbs, Aged Sherry Vinaigrette, Shallots

Crispy Hen of the Woods Mushrooms

Black Garlic Aioli, G&T Sriracha

Entrée

Bistro Steak - Bavette

8oz Bavette, Duck Fat Potatoes, Sautéed Market Greens, Mushroom Relish

Fish n' Chips

Tempura Fried Skate Fillet, New Bay, Fries, Lemon

Tartare Sauce, Malt Vinegar

Roasted Carrot Risotto (V)

Bean Puree, Early Girl Farm Roasted Summer Carrots

Dessert

Devils Food Cake

Dark Chocolate Layers, Cherry Compote

Peach Cobbler

Brown Butter Thyme Oat-Streusel

Strawberry Rhubarb Sorbet

Basil Granita





RESTAURANT WEEK BRUNCH SUMMER 2026

\$45 per person



Appetizer

Gazpacho

Watermelon Rind Pickle, Creme Fraiche

Wedge Salad

Iceberg, Great Hill Blue, Candied Bacon, Cherry Tomatoes, Pickled Shallots

Crispy Hen of the Woods Mushrooms

Black Garlic Aioli, G&T Sriracha

Entrée

Biscuits & Gravy

Buttermilk Biscuit, Heritage Pork Sausage Gravy, Two Fried Eggs

Gage & Tollner Chopped Salad

*Herbed Buttermilk Chicken, Chopped Lettuces, Roasted Vegetables,
Toasted Pepitas, Apples, Sliced Egg, Thousand Island Dressing*

Hamburger Sandwich

*8 oz Aged Beef Patty, Lettuce,
Pickle & Onion, Green Goddess Sauce,
With Jake's Gouda or Shelburne Cheddar*

Dessert

Scoop of House Made Ice Cream

Vanilla, Chocolate or Mint

