



PRIX FIXE DINNER MENU

-APPS-

choose one

Celery Root Soup

Creamy celeriac soup topped with caramelized roasted apples and shredded horseradish sour cream. Tangy, sweet, creamy and velvety. Celery root is one of New England's unsung specialties
(GF, V)

Rye Wheatberry Salad

Ground Up Grains' Danko rye berries bloomed up and tossed with roasted mutsu apples, red wine soaked cranberries, goat cheese, and roasted butternut. Delightful textures and flavors with this hearty grain salad.
(V)

-ENTREES-

choose one

Beef Brisket Stew

Clover Hill brisket simmered in red wine gravy with local carrots, onion, potato, and turnip. Served with rye bread and butter

Baked Cod with Leeks

Fresh cod fillets baked with white wine butter sauce and topped with creamy mustard braised leeks. Served with roasted garlic mashed potato
(GF)

Butternut and Onion Pie

Roasted local squash, onions, and goat cheese baked in our all butter crust. Finished with honey balsamic reduction
(V)

-DESSERT-

See available specials!

If anyone in your party has a food allergy or dietary restrictions please inform your server before placing order

*Consuming raw or undercooked food may be hazardous to your health