

3 Course Prix Fixe Menu | 42

FIRST COURSE

choice of:

Classic Pasta Bolognese (Billy Grant)

Rigatoni, beef, pork, veal, ricotta cheese

Roast Squash (Tyler Anderson)

lime crema, pepitas & sunflower seeds, herbs

Kale Salad (Tyler Anderson)

parmesan, lemon, crispy garbanzo beans

“Pumpkin Spice Latte” Soup (Tyler Anderson)

maple coffee froth

ENTRÉE

choice of:

Pork Chop Milanese (Billy Grant)

Arugula, shaved parmesan, lemon beurre blanc

Crispy Half-Chicken (Tyler Anderson)

tomato “farroto”, leeks

Salmon (Tyler Anderson)

apple-mustard glaze, braised greens, lentils

Roasted Mushrooms (Tyler Anderson)

kale fricassee, legume vinaigrette

DESSERT

choice of:

Tiramisu (Billy Grant)

Chocolate, espresso, lady fingers

Butterscotch Pudding (Tyler Anderson)

pistachios, cocoa nibs



Beverages

Sparkling Wine

Sorro Prosecco Treviso DOC | \$14 glass | \$53 bottle

Rose

Gaeta Santa Barbara Vin Gris 2021 | \$16 glass | \$60 bottle

White

Quinta de Santiago Vinho Verde 2021 | \$9 glass | \$36 bottle

Jager Gruner Veltliner 2021 | \$13 glass | \$49 bottle

Pormenor Branco Douro 2020 | \$15 glass | \$57 bottle

Red

Fattoria di Sammontana Chianti DOCG | \$12 glass | \$45 bottle

Clusel-Roch "Traboules" Coteaux Du Lyonnaise 2020 | \$15 glass | \$57 bottle

Pormenor "Canuco" Tinto 2019 | \$15 glass | \$57 bottle

Beer

Hog River, Local 35 | NEIPA | Hartford, CT | APV 6.2% | \$8 16oz

UnCanny Valley | NEIPA | Burlington, VT | APV 7% | \$8 16oz

Partake Non-Alcoholic IPA | Calgary, AB | APV 0% | \$7.50 | 12oz

Bad Sons, Doobious | Hazy IPA | Derby, CT | APV 7.2% | \$7 16 oz

Fiddlehead Brewing, Fiddlehead IPA, Shelburne, VT | APV 6.2% | \$8 16 oz

Relic Brewing Company, Oktoberfest | Plainville, CT | APV 5.8% | \$6.50 16 oz

Gift cards are available for purchase, ask your server