



Tuesday, December 11th 2018

Lunch Specials

- ~**Farmstead Cheese Plate w/ Toasted Crostini & Wagyu Bresaola** **26**
White Angelique, Buzzard's Bay Cheddar, Triple Cream Gouda, La Noix,
Moses Sleeper & Imperial Bleu
- ~**"Angry" Fried Calamari Gnocchi** **16**
Point Judith Calamari, Sweet Chorizo, Organic Baby Arugula
w/ Potato Gnocchi & "Angry" Marinara
- ~**Chevre Salad w/ Basil Oil Dressing** **15**
Dressed Organic Mixed Greens, Shaved Fennel,
Roasted Organic Gold Beets & Red Grapes
- ~**Pulled Pork Quesadilla** **13**
Pulled Pork, Chevre Cheese, Dried Cherries, Pickled Red Onions
- ~**Roasted Chicken & Vegetable Pot Pie** **13**
Roasted Organic Chicken, Zucchini, Tomatoes, Spinach & Wild Mushrooms
w/ Sherry Cream, Baked w/ Roasted Garlic Whipped Yukon Gold Potatoes
- ~**Truffle Mushroom Ravioli** **13**
Hand-Made Truffle Ravioli w/ Pernod-Cream, Green Onions, Wild Mushrooms
Aged Parmesan & Garlic Seared Haricots-Verts
- ~**Tempura Fried Fish Wrap** **12**
Tempura Haddock, Teriyaki Sauce, Avocado, Wakami, Carrots, Mixed Greens
w/ Hand-Cut Fries

Sushi Special

- ~**Seared Bluefin Maki** **14**
Seared Spicy Bluefin Tuna, Cucumber & Tempura Crunch inside
w/ Spicy Kanikama & Yuzu Teriyaki on top

Raw Bar Selection

- Tatamagouche ~ Nova Scotia, Canada ~ 3.00/ each
Malagash ~ Nova Scotia, Canada ~ 3.00/ each
Canada Cup ~ P.E.I., Canada ~ 3.00/each
Paramour ~ P.E.I., Canada ~ 3.00/ each
Blue Point ~ Long Island Sound, CT ~ 3.00/each

Drink Special

- Luxardo Cherry White Russian**
Vanilla & Cherry Vodka, Irish Cream & Coffee Liquor w/ a Splash of Cream- Topped w/
Whipped Cream & a Luxardo Cherry