



Friday, February 23rd 2018

Lunch Specials

- ~Farmstead Cheese Plate w/ Toasted Crostini 24
Mimolette, Goat Gouda, Buzzard's Bay I.P.A. Cheddar, Affinee,
Blue Crusted Goat w/ Maple-Butter & Cocoa Dusted Almonds
- ~Grilled Chicken Grain Bowl 15
Citrus Chicken, Lemon-Avocado 3 Grain Tabbouleh over Baby Arugula
- ~Adult Mac & Cheese 14
Lobster Mornay, Sautéed Shrimp, Spinach, Tomato & Elbow Pasta
- ~85 Main Meatloaf Sandwich 13
On a Grilled English Bun w/ Cheddar Cheese, Red Pepper Aioli,
Organic Greens, Tomato, Hand-cut Fries & Spicy Ketchup
- ~Mussel & Chorizo Fritters w/ House Tartar (6) 8
- ~Hand-cut Potato Chips w/ House Spicy Ketchup 5

Sushi Special

- ~Blue Fin Tuna Maki 15
Apple & Jalapeno Inside, Tempura Flake, Eel Sauce Outside

Raw Bar Selection

- Savage Blonde ~ P.E.I., Canada ~ 3.00/ each
- Red Point ~ P.E.I., Canada ~ 3.00/ each
- Shiny Sea ~ P.E.I., Canada ~ 3.00/ each
- Lucky Lime ~ P.E.I., Canada ~ 3.00/ each
- Pickle Point ~ P.E.I., Canada ~ 3.00/ each
- Raspberry Point ~ P.E.I., Canada ~ 3.00/ each
- Irish Point ~ P.E.I., Canada ~ 3.00/ each

Drink Special

- ~ Blueberry Mule Martini ~
Skyy Blueberry Vodka, Blue Curacao, Fresh Lemon & Lime & Ginger Simple Syrup
(Served Up w/ Sugar Rim)