



Friday, September 22nd 2017

Lunch Specials

- ~Farmstead Cheese Plate w/ Toasted Crostini & Maple-Butter 24
Cocoa Dusted Almonds, Buzzard's Bay I.P.A. Cheddar, Maggie's Round,
- ~Adult Mac & Cheese 14
Elbow Macaroni, Cheddar & Gruyere Mornay, Apple-Wood Smoked Bacon,
Native Heirloom Tomato & Baby Spinach
- ~Native Squash Salad 12
Roasted Acorn, Carnival, Kabocha & Delacatta Squash w/ Maple Glaze
Cinnamon Toasted Seeds, Organic Greens & Maple Cider Vinaigrette
- ~Pulled Pork Flatbread 11
Smoked Pork, Dry Tart Cherries, Caramelized Onion, Chevre on Naan Bread
- ~Chicken Pot Pie 11
Savory Roasted Chicken Baked w/ Roasted Garlic Mashed Potatoes Crust
- ~Peanut Noodle Salad 11
Yellow Squash Noodle & Glass Rice Noodle Tossed w/ Thai Peanut Sauce
Scallion, Cucumber, Tomato, Avocado, Candied Walnuts & Native Arugula
- ~Narraganset Clam Fritters w/ House Tartar 8

Sushi Special

- Scorpion Roll 13
Crab Salad, Spicy Mayo, Cucumber inside w/ Ebi, Avocado, and Sriracha
Outside

Oyster Selection

- Cotuit ~ Cape Cod, MA ~ 3.00/each
- Pickle Points ~ P.E.I., Canada ~ 3.00/each
- RI Wild ~ Narragansett, RI ~ 3.00/each
- Nasketucket ~ Nasketucket, MA ~ 3.00/each

Featured Wines

- ~ Seven Falls Cellars Cabernet Sauvignon ~ ~ Robert Mondavi Winery Chardonnay ~
Wahluke Slope, WA (2014) Napa Valley (2014)
9 / 32 8 / 27
- ~ 20% Off All Bottles from Our Wine Cellar List ~

Drink Special

- ~ Apricot Mule ~
Skyy Apricot Vodka, Local Ginger Beer, Local Black Currant Blueberry Juice &
Fresh Lime