Sunday, December 8th 2019

Lunch Specials
~Farmstead Cheese Plate w/ Fig Spread, Capocollo & Marcona Almonds 27
  Triple Cream Brie, Prufrock, Double Gloucester w/ Chive, Julianna Herbed Tomme & Grey Barn Bleu
~Winter Lager Fish & Chips w/ House Tartar 16
  Sam Adams Winter Lager Battered Day-boat Haddock w/ Hand Cut Fries & House Slaw
~Coconut Chicken Salad 14
  Lemongrass Aioli, Won Ton Crisps, Ponzu Dressed Baby Greens
  Julienne Red Bell Pepper, Cilantro, Scallions, Toasted Coconut
~85's Venison Chili 14
  Organic Farm Raised White Tail, Sweet Corn, Trilogy, Black Beans, Cheddar, Green Onion & Tortilla Chips
~Waldorf Style Salad 14
  Grilled Chicken, Spiced Red & Green Grapes, Lapsley Orchard Apples, Dried Cranberries, Candied Walnuts, Baby Greens, Maple Mustard Vinaigrette
~Crispy Tasso Ham & Leek Croquettes 13
  Butter Bean- Roasted Butternut Salad, Cherry Tomatoes, Roasted Red Pepper, Over House Dressed Mixed Greens
~Grilled Eggplant Sandwich 13
  Roasted Red Peppers, Spinach, Kalamata Olives, Hummus
  Tomatoes, Artichokes, Caramelized Onions, Parmesan, on Ciabatta Bread

Sushi Specials
~Baby Octopus Salad 14
  Marinated Octopus & Wakame
~Volcano Maki 14
  Tuna w/ Cream Cheese (Roll Fried in Tempura) Fried Kanikama, Spicy Mayo, Eel Sauce & Tobiko

Raw Bar Selection
Moonstone ~ Point Judith, R.I. ~ 3.00/ each  Ninigret ~ Ninigret Pond, RI ~ 3.00/ each
Raspberry Point ~ P.E.I., Canada ~ 3.00/ each  Wellfleet ~ Wellfleet, MA ~ 3.00/ each
Irish Points ~ P.E.I., Canada ~ 3.00/each  Harbor Wild ~ Cape Cod, MA ~ 3.00/each
Shiny Sea ~ P.E.I., Canada ~ 3.00/ each

Drink Specials
~Snowflake Martini~
  Stoli Vanila Vodka, Rum Chata, Godiva White Chocolate w/ Toasted Coconut Rim
  ~ Peach Jalapeno Skinny Margarita ~
  Silver Tequila, Cointreau, Peach Jalapeno Shrub, Passion Puree & Fresh Lime on the Rocks