

Lunch - \$15

First Course

House Salad

Artisan Greens / Parmesan / Garden Tomato

Red Onion / Cucumber / 801 Vinaigrette

San Marzano Tomato Soup

Ricotta / Balsamic Reduction

Olive Oil / Chive

Second Course

Hot Turkey & Cheese

Farm to Market Sourdough / Gruyere

White Cheddar / Honey Mustard / French Fries

Pig Mac

Brioche Sesame Seed Bun / American Cheese

Butter Lettuce / House Pickles

Red Onion / "Special Sauce" / French Fries

Dinner - \$33

First Course

Kale Caesar Salad

Parmesan / Brioche Croutons / Caesar Dressing

San Marzano Tomato Soup

Ricotta / Balsamic Reduction

Olive Oil / Chive

Second Course

Prime Rib of Salmon

Traditional Prime Rib Rub / English Pea Pureé

Baby Carrots / Port Reduction / Whipped Horseradish

Maple Glaze Espresso Pork

Roasted Sweet Potato / Sauteéd Kale

Maple Glaze

Third Course

Chocolate Mousse

Vanilla Whipped Cream / Biscotti Cookie

Fresh Berry

Cream Puff
Salted Caramel / Vanilla Cream
Chocolate Ganache