



Thursday
\$30 Three Course
Tasting Menu

First Course

Apple & Pear Salad

Arugula, Candied Pecans, Pomegranate, Chimney Rock Cheese, Red Onion,
Curry Vinaigrette

OR

New England Style Clam Chowder

Basil Oil

Second Course

Fallon Hills Lamb Burger

Wild Arugula, Tomato, Feta, Rosemary Aioli, Brioche Bun, Potato Chips

Butternut Squash Risotto

Roasted Carrots, Kale, Sweet Corn, Parmesan & Sky Hill Goat Cheese, Sage

Rosie's Organic Fried Chicken

Dark Meat, Mashed Potatoes, Arugula, Frisee, House Made Jalapeño Cornbread, Gravy

Third Course

Warm Chocolate Fudge Cake

Vanilla Bean Ice Cream, Muscat Caramel Sauce

Butterscotch Pudding

Vanilla Whipped Cream, Chocolate Wafer

House Made Ice Cream

Vanilla Bean or Mexican Chocolate