

DINNER MENU

Thursdays and Fridays, 5 – 9 pm

SMALL BITES

Arugula Salad \$10

Arugula, mixed berries, tomatoes, red onion, walnuts, fried goat cheese with sage, and blueberry vinaigrette

Beet Salad \$10

Beets, dried figs, pickled red onion, blue cheese, pumpkin seeds, and blue cheese white balsamic vinaigrette

Mushroom Confit en Croute \$12

House-made mushroom confit on toasted baguette with parmesan cheese

Tuna Tataki \$14

Seared tuna with pickled daikon and ponzu sauce

Mussels \$18

One pound of P.E.I. mussels sautéed in chef's curated sauce of the day with toasted baguette

Charcuterie Board \$25 (meat only \$16, cheese only \$14)

Chef's selection of cured meats, cheeses, everything baguette, pickled vegetables, marinated olives, and whole-grain mustard

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MAINS

Shrimp & Grits \$28

House-made grit cake, pan-seared shrimp, and bell peppers covered in charred onion and bacon cream sauce, topped with scallions

Half Chicken \$25

Half-cut roasted chicken with broccolini, potato of the day, and velouté sauce

Short Ribs \$32

Short ribs with house-made pierogies, asparagus, mushroom confit, and beef au jus

Diver Scallops \$32

Diver scallops with sweet potato risotto, roasted shallots, and fig beurre rouge

DESSERT

Rotating selection (ask your server)

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*