

# *Tuesday, June 12*

## *soup du jour*

CREAM OF ASPARAGUS **7**

HERBS, CROUTONS

## *appetizers*

*of* PEACH & FENNEL SALAD **10**

MIXED GREENS, CARROTS, GOAT CHEESE,  
SPICY PECANS, RED WINE VINAIGRETTE  
PAIRS WITH: RIVERTOWNE GRATEFUL WHITE

*v* FRIED LOCAL ZUCCHINI FLOWERS **12**

PESTO RICOTTA & ROASTED RED PEPPER STUFFING,  
BALSAMIC DRIZZLE  
PAIRS WITH: BRIX CITY KOLSCH

*of* IBERICO PORK BELLY **14**

BOURBON BARREL AGED SWEET & SPICY SAUCE,  
ZUCCHINI NOODLES  
PAIRS WITH: FLOUNDER /2ND ACT GRUIT

## *entrées*

*of* PAN SEARED SWORDFISH **26**

ROASTED CAULIFLOWER, GREEN BEANS, MELTED ONIONS,  
TOPPED WITH RAMP BUTTER  
PAIRS WITH: ALLAGASH SAISON

ARGENTINE GRILLED CHICKEN **21**

HERB MARINATED WOOD-FIRE GRILLED,  
WITH CORN ON THE COB, ASPARAGUS, BAKED BEANS  
PAIRS WITH: CARTON BOAT BEER

*of* BERKSHIRE PORK CHOP **26**

WOOD-FIRE GRILLED, WITH GRILLED ZUCCHINI & RED ONION,  
BOURBON-PEACH CHUTNEY  
PAIRS WITH: TWO ROADS/LAWSON'S TYPECAST

*of* BRAISED BRISKET TACOS **18**

SLOW ROASTED BRISKET, PEACH SALSA,  
SPICY AIOLI, CABBAGE SLAW, VEGGIE BROWN RICE  
PAIRS WITH: INDUSTRIAL ARTS WRENCH

## *on the side*

*of* CHEESY BROCCOLI & POTATOES **7**

ROASTED POTATOES, CHEDDAR CHEESE