

LUNCH.

it doesn't matter when you get here

SUPPER!

it's always the best meal of the day

Restaurant Week

Fall 2017

Appetizers

PUMPKIN SOUP

With toasted pumpkin seeds and pumpkin seed pesto.

HAM BOARD

Local Berkshire Ham, house-made Tasso Ham, cranberry brie spread, blackberry gorgonzola spread, toasted walnuts, peach, apple, arugula, and house crostini

SAUTEED CALAMARI w/ LOCAL BERSHIRE PORK BELLY

Smoked tomato, toasted almond, white wine and garlic on a fresh herb salad with house crostini.

Entrees

STUFFED ACORN SQUASH

With local rice, golden raisins, dried apricots, pecans, herb parmesan crust, and a citrus beet vinaigrette

MONKFISH

Served over shitake duxelle risotto with fresh herbs, heirloom cherry tomato, shaved asparagus, and a port wine reduction.

VEAL RAGU

Served with sweet potato gnocchi, braised vegetables, parmigiano-reggiano and fresh basil.

Desserts

SUGAR SHACK BREAD PUDDING

a la mode

THE "NEW" HOT SOUTHERN MESS

SPICED APPLE COBBLER