

LUNCH.

it doesn't matter when you get here

SUPPER!

it's always the best meal of the day

Restaurant Week

Fall2017

Appetizers

PUMPKIN SOUP

With toasted pumpkin seeds and pumpkin seed pesto.

HAM BOARD

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

SAUTEED CALAMARI w/ LOCAL BERSHIRE PORK BELLY

Smoked tomato, toasted almond, white wine and garlic with fresh herbs and house crostini.

Entrees

STUFFED ACORN SQUASH

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

MONKFISH

Served over shitake-herb risotto with fresh herbs, heirloom cherry tomato, black garlic, shaved asparagus, and a port wine reduction.

LAMB RAGU

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

Desserts

KRISPY KREME BREAD PUDDING

a la mode

THE "NEW" HOT SOUTHERN MESS

SPICED APPLE COBBLER