



**Monday, January 21 - Sunday, January 27, 2019**  
**Offering a 2-course meal for \$28 during dinner service!**

**1ST COURSE SOUP OR SALAD**

SCRATCH MADE LOBSTER BISQUE

Troy & Sons Oak Reserve Cream, Chives - Bowl

**OR**

ENGLISH BEET SALAD

Local Lettuce, Roasted Red Beet "Carpaccio", Pickled Golden Beets, English Muffin Croutons, Sage Derby Cheese, Earl Grey Marmalade Vinaigrette

**2ND COURSE (CHOOSE ONE ENTREE)**

"SHORT SMOKE" SUNBURST TROUT

Green Lentil Stew, Winter Squash, Dried Pears, Lemon Sage Butter, Crispy Parsnips, Micro Sorrel

**OR**

ANGEL HAIR VEGAN "BOLOGNESE"

Roasted Organic Spaghetti Squash, Impossible Burger Ragu, Glazed Rainbow Carrots, Pesto Grilled Ciabatta

**OR**

SMOKED LAMB CREPINETTE

Pork Caul Fat, Curry Whipped Sweet Potatoes, Braised Winter Greens, Fig Demi, Pistachios

*\*\$3 splitting charge per plate*  
*Menu subject to change*