



Restaurant Week

Lunch Menu



Three Course Prix Fixe Tasting Menu \$25 per person. Choose one item from each course.

First Course

(Small Plates)

Lentil Stuffed Portobello Mushroom

Portobello mushroom cap, caramelized onions, lentils, spinach, tomato & Chevre puree

(Recommended Beer Pairing: Yards Brawler: 6 oz. \$2.65 / 16 oz. \$7)

Buffalo Chicken Chowder

A cup of our homemade Buffalo Chicken Chowder

(Recommended Beer Pairing: Cigar City Jai Alai: 6 oz. \$2.85 / 16 oz. \$7)

Roasted Beets & Chevre

Arugula, roasted beets, pears, goat cheese, balsamic vinaigrette

(Recommended Beer Pairing: Allagash White: 6 oz. \$3 / 16 oz. \$7.5)

Main Course

The G.O.A.T. Flatbread

Roasted garlic, goat cheese, Italian sausage, Granny Smith apples, cranberries, diced mozzarella, balsamic glaze

(Recommended Beer Pairing: Three Floyds Gumballhead: 6 oz. \$3 / 16 oz. \$8)

French Filet Grinder

Grilled filet mignon tips, caramelized onions, Gruyere cheese, parmesan, and parsley on an Italian long roll with a side of house cooked kettle chips

(Recommended Beer Pairing: Bonn Place Mooey: 6 oz. \$2.45 / 16 oz. \$6.5)

Turkey & Cranberry Crunchita

Hot sliced turkey breast, homemade mashed potatoes, turkey gravy, and cranberry sauce on a grill-pressed pita with a side of house cooked kettle chips

(Recommended Beer Pairing: Birra di Levante: 6 oz. \$2.65 / 16 oz. \$7)

Homemade Dessert Course

(Recommended Dessert Beer Pairing: Founders Kentucky Breakfast Stout: 6 oz. \$6 / 10 oz. \$10)

Pumpkin Cheesecake

Peanut Butter Truffle

Key Lime Pie

Chocolate Mousse Pie

Strawberry Pie

5 Farms Irish Cream Chocolate Chip Cheesecake

1 Scoop of any of our Homemade Ice Creams (Pumpkin Marshmallow, Coffee Oreo, Vanilla Bean, Chocolate, Salted Caramel)