



2017 RESTAURANT WEEK

Choose One from Start, Main and Finish / \$25.17

Available July 31st – August 12th, 2017

ARTISAN CHEESE & CHARCUTERIE

1@8 / 2@14 / 3@18 / 4@22

COUPOLE – SOFT, VT, GOAT: Try Our ACS Winning Cheese Selection for a \$3 Supplement

Irish Porter Cheddar – Semi-firm, Ireland, Cow

Delice de Bourgogne – Soft, France, Cow

Bayley Hazen Blue – Semi-soft, VT, Raw Cow

Cabot Cave Aged Cheddar – Firm, VT, Cow

Caciotta al Tartufo – Semi-soft, Italy, Cow & Sheep

Grafton Smoked Cheddar – Semi-firm, VT, Cow

Tubby – Firm, VT, Raw Cow

Mimmollette – Firm, France, Cow

ColoRouge – Soft, CO, Cow

CHARCUTERIE: Housemade Duck Pastrami • Chef's Housemade Sausage • Local Finocchiona

CHEF'S BOARD: Sampling of all 3 Charcuterie and choice of 3 Cheeses, served with hand-picked accoutrements / 25

Start Your Experience with our Featured Shellfish Platter

Shellfish Platter

6 Malpaque Oysters, 6 Shrimp Cocktail, 2 Lobster Sliders / 25.17

START

Watermelon Feta Salad

Balsamic Glaze, Arugula, Pickled Onion / 9

White Grape Gazpacho

Whipped Mint Crème Fraîche, Candied Cashews / 9

Queso Frier

Fried Queso, Tomato Ragout, Herb Oil / 10

MAIN

Braised Short Rib Sugo

Bucatini, Pan Sauce, Shaved Tartuffo / 25

Bone-In Pork Chop

Rosemary Garlic Mashed, Caramelized Carrots, Apple Glaze / 27

Pan Seared Salmon

Roasted Green Beans, Wild Rice Medley, Mustard Cream Sauce / 25

FINISH

Berry Cobbler

Brown Sugar Oat Crust, Chantilly Cream / 9

Belgian Callebaut Chocolates

House-formed Squares: White, Milk or Dark / 9

TPK Sundae

Chef's Creation of Ice Cream and Goodies / 9

FEATURED COCKTAILS

The People's Spritz

Aperol, Grapefruit, Bitters,

Sparkling Wine / 25.17

(served in a pitcher)

Southside

Gin, Lemon, Sugar, Mint / 10.17

New York Sour

Bourbon, Lemon, Sugar, Finished

with a Red Wine Float / 10.17