

Fall LIRW Lunch Menu

2 courses

Wednesday, October 21st- Friday, October 23rd

FIRST COURSE

(CHOICE OF)

CAULIFLOWER SOUP

vadouvan curry & sunflower seeds · *gfo* · *vg*

ARUGULA SALAD

lemon, pine nuts & parmesan · *gf* · *vg*

MIXED GREENS

radishes, celery, cucumber & champagne vinaigrette · *gf*

GRILLED OYSTERS +5 SUPPLEMENT

calabrian chilies & lemon · *gf*

MAIN COURSE

(CHOICE OF)

RIGATONI

swiss chard, fennel & leeks · *vg*

ROASTED TURKEY SANDWICH

avocado, crispy bacon & balsamic onions

BUCATINI

spicy pork ragu, basil & parmesan

NY PASTRAMI SANDWICH +7 SUPPLEMENT

sauerkraut, mustard & dill pickle

DESSERT

(OPTIONAL)

VANILLA ICE CREAM SUNDAE

chocolate fudge sauce & brandied cherries · *gf* · +10

SORBETS

seasonal selection of two · *gf* · +7

CHOCOLATE SOUFFLE CAKE

milk chocolate sauce
& bourbon-brown sugar ice cream · +10

\$20.00

*vg = vegetarian option, gf = gluten free option
vgo or gfo = menu item can be altered to accommodate*

Fall LIRW Dinner Menu

Sunday, October 18th- Sunday, October 25th

FIRST COURSE

(CHOICE OF)

CAULIFLOWER SOUP

vadouvan curry & sunflower seeds · *gfo* · *vg*

ARUGULA SALAD

lemon, pine nuts & parmesan · *gf* · *vg*

VEAL RICOTTA MEATBALLS

parmesan & parsley · *gf*

SPANISH OCTOPUS +6 SUPPLEMENT

roasted sweet peppers, chorizo, fresno chiles
& cranberry beans · *gf*

MAIN COURSE

(CHOICE OF)

RIGATONI

swiss chard, fennel & leeks · *vg*

ROASTED ATLANTIC SALMON

heirloom grains, beets & horseradish creme fraiche · *gf*

BRAISED CHICKEN THIGHS

soppressata, cured olives & roasted tomatoes · *gf*

100Z BERKSHIRE PORK CHOP +9 SUPPLEMENT

apples & turnips · *gf*

DESSERT

(CHOICE OF)

VANILLA ICE CREAM SUNDAE

chocolate fudge sauce & brandied cherries · *gf*

SORBETS

seasonal selection of two · *gf*

CHOCOLATE SOUFFLE CAKE

milk chocolate sauce & bourbon-brown sugar ice cream

\$35.00

vg = vegetarian option, *gf* = gluten free option
vg or *gfo* = menu item can be altered to accommodate