



RESTAURANT WEEK

1.27.26 - 1.31.26

APPETIZERS

WINTER SALAD

arugula, boursin cheese crouton, cranberry, pepitas

STEAMED BLACK MUSSELS

white wine, parsley, garlic, shallots

ISABEL'S WARM BABY CARROTS

herb tahini, house brewed harissa, black lentil salad (vegan)

ENTREES

PAN SEARED FLUKE

marilee's navy beans, root veg, kimchi/tomato butter crostino

ROAST CHICKEN

crushed garlic potatoes, sauteed amangansett greens

RED COCONUT CURRY

kerry's sunchokes, ian's brussels, sticky rice (vegan)

STEAK FRITES (+10)

hangar steak au poivre

DESSERTS

LEMON POPPY OLIVE OIL CAKE

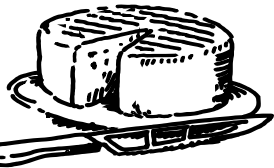
anthony's corn meal, jen's apple butter, cara cara oranges

CHOCOLATE POT DE CRÈME

crème fraîche, smoked almonds

STICKY TOFFEE DATE CAKE

vanilla ice cream



\$46.00

PER PERSON

this menu will change daily throughout the week