

Restaurant Week

November 1st - 8th

\$48 THREE COURSE DINNER

Course One - Starters

Grilled Pineapple Chili Lime Brussels Sprouts

Crispy fried Brussels sprouts and caramelized pineapple wedges tossed with fresh lime juice, chili powder, and sea salt.

Vermont Maple Peppered Bacon

Thick-cut applewood-smoked bacon glazed with brown sugar and Vermont maple syrup, finished with cracked black pepper and sea salt.

Lollipop Street Corn Dip

A creamy blend of fire-roasted corn, lime-infused truffle oil, and smoky chipotle aioli, finished with crumbled aged goat cheese and pickled jalapeños. Served with crisp tortilla chips.

Nashville Hot Chicken Cheddar Waffle Sliders

Crispy buttermilk-brined Nashville hot chicken served on house-made smoked cheddar cornmeal waffles with bread-and-butter pickles, Duke's comeback sauce, and Tennessee wildflower hot honey.

Chesapeake Bay Smoked Seafood Stew

Mussels, and littleneck clams, simmered with smoked bacon, potatoes, roasted corn, and tomatoes in a smoky Old Bay broth.

Napa Valley Goat Cheese Bites

Pecan-crusted crispy goat cheese, apple mostarda, roasted Concord grapes, California honey, and fresh sage.

Hudson Valley Autumn Salad

Baby kale and arugula, roasted Concord grapes, crisp Honeycrisp apples, roasted delicata squash, toasted pecans, shaved fennel, and aged cheddar with an apple cider-maple vinaigrette.

New England Pear & Roasted Beet Salad

Roasted pears and golden beets, shaved fennel, toasted pecans, crispy chickpeas, baby kale, fresh herbs, and cranberry-cider vinaigrette.

Santa Fe Quinoa & Spinach Salad

Baby spinach, toasted quinoa, roasted sweet potato, charred poblano, black beans, pepitas, crispy tortilla strips, avocado, and pickled red onion with a smoked chile-lime vinaigrette.

All-American Salad

Mixed greens, cucumber, red onion, tomato, and rose petal vinaigrette. A simple tribute to American farm produce.

New England Clam Chowder

Classic creamy chowder with tender clams and potatoes. A New England coastal staple.

Course Two - Entrées

All-American Burger

USDA Prime beef patty topped with thick-cut bacon, farm egg, American cheese, red onion, pickles, chopped chives, and Road Trip secret sauce on a brioche bun.

Blue Summit Burger

Pepper-crusted USDA Prime Double R Ranch beef topped with arugula and gorgonzola sauce on a brioche bun. A Pacific Northwest-inspired gourmet burger.

Brisket Horseradish Stack

Tender BBQ brisket layered with melted cheddar and panko-breaded fried red onions, finished with horseradish aioli on Texas toast.

American Vineyard Chicken

Two marinated chicken breasts sautéed with asparagus and mushrooms in a rich Pinot Noir wine sauce.

House-Smoked St. Louis-Style BBQ Ribs

A pound and a half of in-house smoked ribs served with cornbread, house-cut fries, and creamy coleslaw.

Scottsdale Seared Mahi-Mahi

Caramelized mahi-mahi with a light chile crust, served over silky corn purée and charred poblano, finished with warm chile-honey glaze, fresh lime, herb oil, and crispy chile-lime squash.

Yonkers Pork Cutlet

Crispy pork cutlet topped with burrata and basil with red pan sauce over pasta.

Cowboy Bloom Lavender Chicken

Chicken breast glazed with lavender-infused honey butter, roasted garlic, fresh thyme, and a touch of bourbon. Served with rosemary fingerling potatoes finished with white truffle oil and Parmesan. Inspired by Wyoming's rustic bounty.

Smoky Parmesan-Crusted Cauliflower

Roasted cauliflower steak with a smoky chipotle crema and Parmesan-herb crust, served alongside a velvety purple potato purée.

Deception Pass Maple Mustard Salmon

Roasted salmon with Vermont maple mustard glaze, wild rice pilaf, and chile-lime Brussels sprouts.

Fiery Bayou Squid Ink Pasta

Squid ink pasta with Alaskan shrimp and mussels in a spicy Cajun garlic white wine cream sauce, finished with lemon zest and fresh tarragon.

Course Three - Desserts

Bar Harbor Lemon Cake

Fluffy lemon loaf drizzled with a vibrant blueberry glaze made from fresh Maine berries and a hint of vanilla.

California Carrot Cake

Moist carrot cake spiced with cinnamon, nutmeg, and ginger, layered with cream cheese frosting, finished with caramel drizzle and fresh whipped cream.

American Campfire Donuts

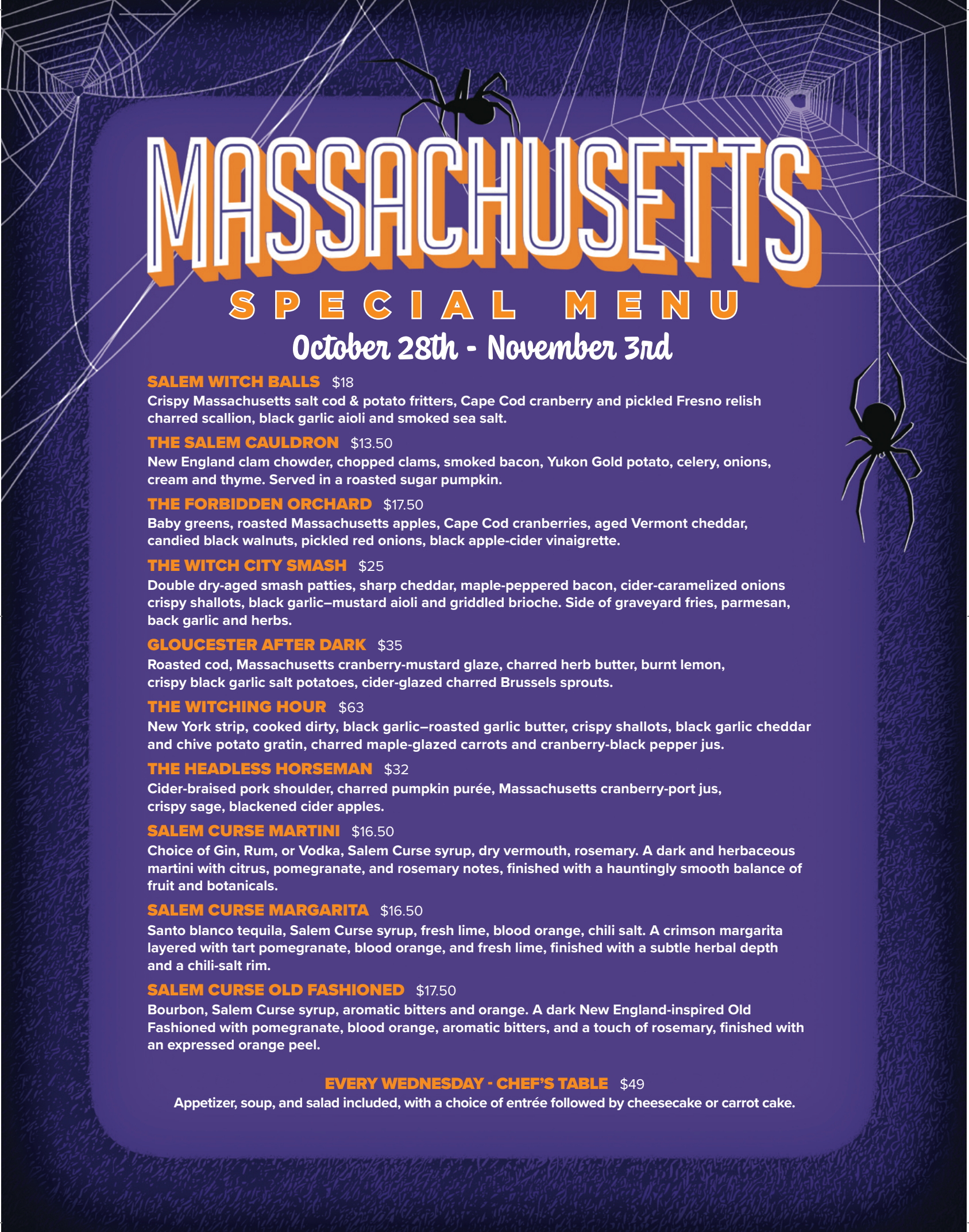
Warm cinnamon graham cracker donuts served with a rich chocolate-marshmallow dipping sauce.

Buckeye Cheesecake

Creamy cheesecake drizzled with chocolate and peanut butter sauce, topped with a signature Buckeye candy inspired by Ohio's classic treat.

Hawaii Lava Cake

Chocolate Lava Cake with Vanilla Ice Cream and Chocolate Syrup.



MASSACHUSETTS

SPECIAL MENU

October 28th - November 3rd

SALEM WITCH BALLS \$18

Crispy Massachusetts salt cod & potato fritters, Cape Cod cranberry and pickled Fresno relish charred scallion, black garlic aioli and smoked sea salt.

THE SALEM CAULDRON \$13.50

New England clam chowder, chopped clams, smoked bacon, Yukon Gold potato, celery, onions, cream and thyme. Served in a roasted sugar pumpkin.

THE FORBIDDEN ORCHARD \$17.50

Baby greens, roasted Massachusetts apples, Cape Cod cranberries, aged Vermont cheddar, candied black walnuts, pickled red onions, black apple-cider vinaigrette.

THE WITCH CITY SMASH \$25

Double dry-aged smash patties, sharp cheddar, maple-peppered bacon, cider-caramelized onions, crispy shallots, black garlic-mustard aioli and griddled brioche. Side of graveyard fries, parmesan, black garlic and herbs.

GLOUCESTER AFTER DARK \$35

Roasted cod, Massachusetts cranberry-mustard glaze, charred herb butter, burnt lemon, crispy black garlic salt potatoes, cider-glazed charred Brussels sprouts.

THE WITCHING HOUR \$63

New York strip, cooked dirty, black garlic-roasted garlic butter, crispy shallots, black garlic cheddar and chive potato gratin, charred maple-glazed carrots and cranberry-black pepper jus.

THE HEADLESS HORSEMAN \$32

Cider-braised pork shoulder, charred pumpkin purée, Massachusetts cranberry-port jus, crispy sage, blackened cider apples.

SALEM CURSE MARTINI \$16.50

Choice of Gin, Rum, or Vodka, Salem Curse syrup, dry vermouth, rosemary. A dark and herbaceous martini with citrus, pomegranate, and rosemary notes, finished with a hauntingly smooth balance of fruit and botanicals.

SALEM CURSE MARGARITA \$16.50

Santo blanco tequila, Salem Curse syrup, fresh lime, blood orange, chili salt. A crimson margarita layered with tart pomegranate, blood orange, and fresh lime, finished with a subtle herbal depth and a chili-salt rim.

SALEM CURSE OLD FASHIONED \$17.50

Bourbon, Salem Curse syrup, aromatic bitters and orange. A dark New England-inspired Old Fashioned with pomegranate, blood orange, aromatic bitters, and a touch of rosemary, finished with an expressed orange peel.

EVERY WEDNESDAY - CHEF'S TABLE \$49

Appetizer, soup, and salad included, with a choice of entrée followed by cheesecake or carrot cake.



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\$25

PRIX FIXE LUNCH

Course One

Grilled Pineapple Chili Lime Brussels Sprouts

Fried Brussels sprouts and pineapple wedges tossed with fresh lime juice, chili powder, and sea salt.

Roadtrip Smoked Wings

House-smoked wings served with blue cheese and celery.
Flavors: Bacon Horseradish, Buffalo, Maple Chipotle, Chili Lime, Jack Honey.

New England Clam Chowder

Classic creamy chowder with tender clams and potatoes. A New England coastal staple.

All-American Salad

Mixed greens, cucumber, red onion, tomato, and rose petal vinaigrette. A simple tribute to American farm produce.

Napa Valley Goat Cheese Bites

Pecan-crusted crispy goat cheese, apple mostarda, roasted Concord grapes, California honey, and fresh sage.

Lollipop Street Corn Dip

Fire-roasted corn, lime truffle oil, and chipotle aioli. Finished with aged goat cheese and pickled jalapeños. Served with tortilla chips.

Course Two

Spicy Carolina Slaw & Pork

Pulled pork, coleslaw, fried onion straws, Carolina mustard, and pepper jack on Texas toast.

Brisket Horseradish Stack

BBQ brisket, cheddar, crispy panko onions, and horseradish aioli on Texas toast.

Nashville Hot Chicken Sandwich

Buttermilk fried chicken in Nashville hot sauce with coleslaw and comeback sauce on a torta bun.

All-American Burger

USDA Prime beef, bacon, fried egg, red onion, pickles, chives, American cheese, and house sauce on brioche.

Blue Summit Burger

Pepper-crusted USDA Prime beef, arugula, and gorgonzola sauce on brioche.

New Orleans Burger

USDA Prime burger with pepper jack, Creole apple compote, and brioche bun.

Cherrywood Smoked Burger

USDA Prime beef, pickled cherry relish, bacon jam, chipotle mayo, and American cheese on brioche.

Oregon Valley Mushroom Melt

Grilled portobello, goat cheese, arugula, and basil pesto on artisan bread. Served with sweet potato fries and marshmallow dipping sauce.

American Vineyard Chicken

Marinated chicken breast with asparagus and Pinot Noir mushroom sauce. Served over purple potato purée.

Hudson Valley Autumn Salad

Baby kale and arugula, roasted Concord grapes, crisp Honeycrisp apples, roasted delicata squash, toasted pecans, shaved fennel, and aged cheddar with an apple cider-maple vinaigrette.

Santa Fe Quinoa & Spinach Salad

Baby spinach, toasted quinoa, roasted sweet potato, charred poblano, black beans, pepitas, crispy tortilla strips, avocado, and pickled red onion with a smoked chile-lime vinaigrette.

Cowboy Bloom Lavender Chicken

Lavender honey butter-glazed chicken with roasted garlic and thyme. Served with rosemary fingerling potatoes and Parmesan.

New York Deli Pastrami Sandwich

Steamed pastrami, alpine Swiss, mustard cream, and caramelized onions on marbled rye.

Yonkers Pork Cutlet

Crispy pork cutlet topped with burrata and basil with red pan sauce over pasta.

