



Restaurant Week

LUNCH MENU: \$24 PRICE FIX

Course One

Herb Cream Cheese Mushrooms

Tender mushroom caps filled with a savory blend of herb-infused cream cheese, then breaded in seasoned panko breadcrumbs and baked to golden perfection. Served with a side of homemade garlic ranch dressing for dipping.

Lollipop Street Corn

Grilled corn on the cob, artfully skewered and brushed with a zesty lime-infused truffle oil. Topped with crumbled aged goat, a drizzle of smoky chipotle aioli, and a sprinkle of pickled jalapeños for a kick.

Grilled Pineapple Chili Lime Brussels Sprouts

Fried brussels sprouts and pineapple wedges, fresh lime juice, chili powder, and sea salt.

Fried Goat Cheese

Fried goat cheese, pickled corn relish and basil pesto.

Boston Harbor Mussels

Fresh, plump mussels sautéed with crispy bacon and green onions, tossed in a rich vodka cream sauce for a decadent, savory experience.

Course Two

Oregon Valley Mushroom Melt

Grilled Portobello mushrooms topped with goat cheese, arugula, and basil pesto, served on a toasted artisan bun. Served with sweet potato fries and a marshmallow dipping sauce.

Spicy Carolina Slaw and Pork

Pulled pork, homemade coleslaw, crispy fried onions straws, spicy Carolina mustard, and melted pepper jack cheese served on Texas toast.

All American Burger

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

Blue Summit Burger

USDA prime beef patty pepper-crusted burger, arugula topped with gorgonzola sauce served on a brioche bun.

Maple Bourbon Bacon Mac and Cheese Burger

USDA prime beef patty, bourbon-glazed bacon, Vermont maple syrup, smoked gouda mac and cheese, on a toasted bun.

Cherrywood Smoked Burger

USDA prime beef patty topped with pickled cherry relish, bacon jam, chipotle mayo, American cheese, served on a brioche bun.

Brisket Horseradish Stack

BBQ brisket, melted cheddar, and panko-breaded fried red onions topped with a horseradish aioli. Served on Texas toast.

Nashville Hot Chicken Sandwich

Buttermilk fried chicken smothered in fiery Nashville hot sauce, topped with tangy coleslaw, and served on a torta bun with zesty comeback sauce.

American Vineyard Chicken

Two juicy marinated chicken breasts, asparagus, sautéed in a decadent Pinot Noir wine mushroom sauce. Served over a bed of creamy purple potato puree.

Maine Sunset Greens

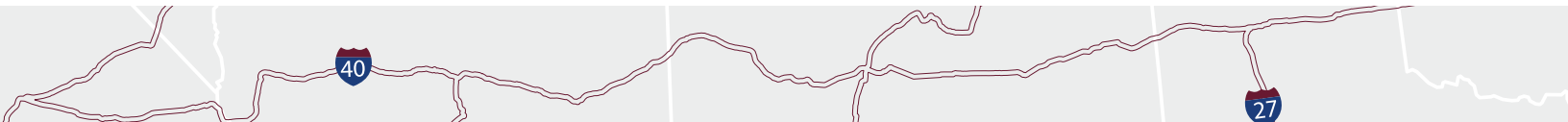
A vibrant blend of peppery watercress, sweet grilled pineapples, and plump blueberries, topped with crunchy candied pistachios. Finished with a zesty agave and lime vinaigrette.

Summit Fig and Quinoa Salad

A vibrant blend of sweet figs, and peppery arugula, paired with nutty quinoa for a hearty touch. Tossed in a refreshing melon-citrus vinaigrette.

Portland Orchard Salad

A fresh and vibrant mix of frisée and arugula, complemented by sweet pears, juicy oranges, and honeycomb pecans. This salad is drizzled with a fragrant vanilla and mint vinaigrette.





Restaurant Week

DINNER MENU: THREE COURSE \$46

Course One

Grilled Pineapple Chili Lime Brussels Sprouts

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

Lollipop Street Corn

Grilled corn on the cob, artfully skewered and brushed with a zesty lime-infused truffle oil. Topped with crumbled aged goat, a drizzle of smoky chipotle aioli, and a sprinkle of pickled jalapeños for a kick.

Vermont Maple Peppered Bacon

Thick-cut applewood bacon, brown sugar, maple syrup, sea salt, black pepper.

Fried Goat Cheese

Fried goat cheese, pickled corn relish and basil pesto.

Boston Harbor Mussels

Fresh, plump mussels sautéed with crispy bacon and green onions, tossed in a rich vodka cream sauce for a decadent, savory experience. Served with warm pita bread to soak up every last drop of this flavorful dish.

Herb Cream Cheese Mushrooms

Tender mushroom caps filled with a savory blend of herb-infused cream cheese, then breaded in seasoned panko breadcrumbs and baked to golden perfection. Served with a side of homemade garlic ranch dressing for dipping.

Maine Sunset Greens

A vibrant blend of peppery watercress, sweet grilled pineapples, and plump blueberries, topped with crunchy candied pistachios. Finished with a zesty agave and lime vinaigrette.

Summit Fig and Quinoa Salad

A vibrant blend of sweet figs, and peppery arugula, paired with nutty quinoa for a hearty touch. Tossed in a refreshing melon-citrus vinaigrette.

Portland Orchard Salad

A fresh and vibrant mix of frisée and arugula, complemented by sweet pears, juicy oranges, and honeycomb pecans. This salad is drizzled with a fragrant vanilla and mint vinaigrette.

Course Two

House-Smoked St. Louis BBQ Ribs

Pound and three quarters of in-house smoked St. Louis BBQ ribs served with cornbread, homemade French fries, and coleslaw.

Brisket Horseradish Stack

BBQ brisket, melted cheddar, and panko-breaded fried red onions topped with a horseradish aioli. Served on Texas toast.

Smoky Parmesan-Crusted Cauliflower

A hearty roasted cauliflower steak topped with a smoky chipotle crema and a Parmesan-herb bread crumb crust. Served alongside a velvety purple potato purée.

All American Burger

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

American Vineyard Chicken

Two juicy marinated chicken breasts, asparagus, sautéed in a decadent Pinot Noir wine mushroom sauce.

Cowboy Bloom Lavender Chicken

Chicken breast glazed with a rich lavender-infused honey butter sauce, with roasted garlic, fresh thyme, and a splash of bourbon. Paired with crispy fingerling potatoes tossed in rosemary and finished with a delicate drizzle of white truffle oil and freshly grated Parmesan.

Pawtuckaway Herb Crusted Cod

Fresh, flaky cod crusted with a fragrant blend of herbs, served alongside a velvety potato-leek puree & Lavender and Plum Chutney.

Fiery Bayou Seafood Squid Ink Pasta

Plump Alaskan shrimp and mussels are paired with a spicy Cajun garlic and white wine sauce, enriched with cream, lemon zest, and fresh tarragon.

Course Three

Bar Harbor Lemon Cake with Blueberry Glaze

A fluffy lemon loaf drizzled with a vivid blueberry glaze made from fresh Maine berries and just a hint of vanilla.

California Carrot Cake

Moist carrot cake spiced with cinnamon, nutmeg, and ginger, layered with rich cream cheese frosting, then drizzled with silky caramel and topped with a cloud of fresh whipped cream.

American Campfire Donuts

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

Buckeye Cheesecake

A decadent cheesecake drizzled with creamy chocolate and peanut butter sauce, topped with a signature candy shaped like Ohio's famous Buckeye treat.

