



Restaurant Week November 2019

3-courses | \$35

First:

Baked Onion Soup
Gruyere, Garlic Crouton

Duck Confit

Cabbage, Dried Cranberries, Local Beans, R.I. Mushrooms, Sweet Onion

Crispy Pork Belly

Sweet Chili Sauce, Chicharon, Bread and Butter Pickles

Cheese Board

*House Infused Simmons Farm Chevre, Alisios, House Jam,
Nuts, Seasonal Fruit, Sliced Taproot Spent Grain Baguette*

Second:

Braised Blackbird Farm Beef
Wishing Stone Potatoes, Turnips + Carrots

Monkfish Osso Bucco

Braised Root Vegetables, Tarragon Scented Fumet

Honey Fried Baffoni Chicken

Sweet Potato Casserole, Collards, Cornbread

Saffron Gnocchi

Brussels, Beans, Squash, Castelvetrano, Preserved Lemon Tomato Broth

Third:

Sweet Potato Ice Cream
Marshmallow and Pecans, Graham Crumbs, Chocolate Covered Potato Chip

Lemon Posset Rosemary Shortbread

Sticky Granola, Dehydrated Raspberry

Assortment of our Pastry Chefs Favorite Small Bites