



**Restaurant Week November 2019**

**3-courses | \$20**

**First:**

Local Greens

*Seasonal Vegetables, Simple Vinaigrette*

Vegan Root Vegetable Chowder

*Hunk of Pain Francais*

Cheese Board

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

**Second:**

Autumn Grilled Cheese

*Roasted Longpie Pumpkin, Gruyere,  
Sage-Cranberry Jam, Taproot Spent Grain White*

Sausage and Kale Flatbread

*House Sweet Sausage, Kale, Roasted Garlic,  
Olive Oil, Narragansett Creamery Ricotta, Parmesan*

Buffalo Mac-n-Cheese Smashburger

*AQF Smashburger, Fried Buffalo Mac-N-Cheese,  
Blue Cheese Ranch, Grilled Burger Roll, Taproot Chips*

**Third:**

Crispy Apple Hand Pie

Maple Butterscotch Blondie