

PITCH



First Course Options- Choose One

ARUGULA SALAD

Prosciutto, candied walnut, pear, gorgonzola, balsamic vinaigrette

CHOP SALAD

Peppadew, artichoke, red onion, Shadowbrook Farms goat cheese, cherry tomato, basil pesto vinaigrette

ROASTED BRUSSELS SPROUTS OR PISTACHIO BRUSSEL SPROUTS

House - cured pancetta, grana cheese | roasted garlic, spicy pistachios, grana cheese

COAL-FIRED LONG STEM ARTICHOKE

Flat bread with house-made hummus, cherry tomatoes, baby green salad with sweet onion vinaigrette with lemon garlic aioli

Second Course Options- Choose One

THE DOC PIZZA

olive oil, mozzarella, goat cheese, house cured pancetta, asparagus, peperonata, roasted garlic, red pepper flake, fennel sausage, fresh basil

NORTH ATLANTIC SALMON

Coal-fired, creamy quinoa, mirepoix, peppadew chutney

SCAMPI TAGLIATELLE

Shrimp, asparagus, roasted tomato, grana, lemon garlic, butter sauce, house made focaccia

HOUSE MADE PAPPARDELLE

House - made fennel sausage, peppadews, asparagus, roasted garlic sauce

CERTIFIED ANGUS BEEF SHORT RIBS

slow braised, polenta, braised carrots, veal jus

PITCH “VIP” SMOKED CHEDDAR MAC & CHEESE

Baby spinach, wild mushrooms, asparagus, house – cured pancetta, choice of chicken or house – made fennel sausage

Third Course Options- Choose One

TIRAMISU | CRÈME BRULEE | SEASONAL BERRY COBBLER
CHOCOLATE RED VELVET CAKE | CHOCOLATE CHIP CHEESECAKE