



APPETIZERS

Soup Du Jour [Daily]

Garden Salad [V, GF]

Artisan Greens . Balsamic Vinaigrette . Garden Vegetables

Cobb Salad [GF]

Iceberg . Bacon . Blue Cheese . Tomato . Hard Boiled Egg

Spring Pea Risotto [*V, GF]

Parmesan . Shaved Fennel

ENTREES

Beef Bourguignon [GF]

Braised Beef . Bacon . Mushrooms . Pearl Onions . Mashed Potatoes . Red Wine Au Jus

Seafood Du Jour [Daily]

Moroccan Spice . Yuzu Oil . Grilled Bitter Greens . Rice

Chicken or Eggplant Parmesan [*GF]

Italian Cheese Blend . Marinara . Pasta

Gnocchi [*GF, *V]

Basil Pesto . Parmigiano-Reggiano . Tomatoes

Grilled Kilcoyne Farms 6oz Burger [*GF, *V]

Cabot Cheddar . Brioche Bun . Lettuce . Tomato . Red Onion . Pickle Spear . Frites

DESSERTS

Please Ask Your Server About Our Desserts Du Jour

Prepared by Our Baking Classes

Please Alert Your Server of Any Allergies or Dietary Restrictions

(GF= Gluten Free) (*GF= Can Be Made Gluten Free) (V= Vegan) (*V= Can Be Made Vegan)

Menu Effective: March 27 - April 25