



## RESTAURANT WEEK MENU

*Executive Chef: Andy Teixeira  
Executive Pastry Chef: Colleen Kranich*

*Please select one item from each course*

### FIRST COURSE

*choice of:*

#### LOCAL GREENS

seasonal vegetables, simple vinaigrette

#### VEGAN ROOT VEGETABLE CHOWDER

with a hunk of pain francais

#### BASIC B DIP

pumpkin cheese dip, pumpkin spiced crostini

### SECOND COURSE

*choice of:*

#### AUTUMN GRILLED CHEESE

roasted sugar pumpkin, gruyere, sage-cranberry jam,  
Taproot spent grain white

*suggested pairing: Gemini Red*

#### SAUSAGE + KALE PASTA

house sweet sausage, kale, roasted garlic, olive oil,  
Narragansett Creamery ricotta, parmesan, homemade gemelli

*suggested pairing: Dry Riesling*

#### BUFFALO MAC-N-CHEESE SMASHBURGER

AQF smashburger, fried buffalo mac-n-cheese,  
blue cheese ranch, grilled burger roll, Taproot chips

*suggested pairing: Vineyard Pils*

### THIRD COURSE

*choice of:*

#### PEANUT BUTTER POT DE CRÈME

candied peanuts, thomcord grape gel, peanut butter crisp

#### CARAMEL APPLE + GOAT CHEESE ROULADE

spiced honey caramel, apple chip

#### CHOCOLATE BOURBON PUMPKIN BAR

chocolate chip pumpkin cookie, chocolate cream,  
bourbon pecans

*Try pairing with one of our dessert wines!*

**\$26 PER PERSON**