

TAPROOT

BREWING COMPANY



Wicked Squashed

RESTAURANT WEEK 2023

Featuring Estate-grown ingredients

Executive Chef: Andy Teixeira

Executive Pastry Chef: Colleen Kranich

Please select one item from each course

FIRST COURSE

choice of:

AUTUMN SALAD

kale, roasted squash, apples, House granola, maple dijon vinaigrette

HOUSEMADE PUMPKIN-BLACKBIRD FARM PORK SAUSAGE

apple-squash mostarda, grilled bread

BASIC B DIP

pumpkin cheese dip, cinnamon sugar crostini

SECOND COURSE

choice of:

CHICKEN SHAWARMA

chicken thigh, butternut chutney, greens, cilantro yogurt, cardamom wrap

suggested pairing: Riesling

SPAGHETTI SQUASH

spinach, red onions, roasted garlic parmesan cream

suggested pairing: In The Buff White

BACON PUMPKIN PIZZA

House bacon, roasted pumpkin, pumpkin sauce, gruyere

suggested pairing: Wicked Squashed Pumpkin Ale

THIRD COURSE

choice of:

PUMPKIN SPICED LATTE PANNA COTTA

cinnamon tuile, milk foam, pumpkin butter

NEW ENGLAND FALL FOREST CAKE

chocolate butternut brownie, chai chantilly cream, spiked poached apples

NUTTY MILLE FEUILLE

House-made puff pastry, pumpkin seed praline, Nutella pastry cream

Try pairing with one of our dessert wines!

\$30 PER PERSON