



RESTAURANT WEEK 2024

*Featuring Estate-grown ingredients**

Executive Chef: Andy Teixeira

Freestyle Small Plate Wine Tasting Menu

Mix and match any three to create your own unique restaurant week tasting.

Add wine pairings for \$15

— 3 COURSES FOR \$30.00 —

PUB CHEESE BOARD

housemade pub cheese, jam, dried fruit, crostini, spiced nuts

suggested wine pairing: Chardonnay

NEW ENGLAND CLAM CHOWDER GF

housemade crostini

suggested wine pairing: Tranquility

AUTUMN SALAD

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

suggested wine pairing: Riesling

BRUSCHETTA

autumn garden vegetables, local chevre, grilled baguette

suggested wine pairing: Pinot Gris

LAMB SUGO

slow-braised Hopkins Southdowns lamb, summer tomato sauce, house rigatoni, shaved parmesan

suggested wine pairing: Rochambeau

DUCK CONFIT GF

garden cabbage, cranberries, mushrooms, heirloom beans, shallots

suggested wine pairing: Merlot

SPAGHETTI SQUASH GF

spinach, red onions, roasted garlic parmesan cream

suggested wine pairing: In The Buff

CRISPY APPLE HAND PIE

suggested wine pairing: Rhody Coyote Hard Apple Cider

LEMON POSSET GF

rosemary shortbread cookie

suggested wine pairing: Vidal Ice Wine - \$7

SWEET POTATO ICE CREAM

with marshmallow + pecans, graham crackers, chocolate-covered potato chip

suggested wine pairing: Pinot Noir

**menu subject to change due to availability of local ingredients*