

2017 Easton Restaurant Week Lunch

Vegan Red Bean Bisque

Kicked-up Chile Oil. Scallions

Gumbo

Andouille Sausage.
Shrimp. Rice. Chicken.
Cornbread Gremolata

Buffalo Chicken and Bacon Flatbread

Crisp Bacon. Blue Cheese.
Caramelized Onions.
Mixed Green Salad

Pork Pot Stickers

Sweet Chili Sauce.
Red Cabbage and Jicama Slaw

House Salad

Salvaterra's Garden Greens. Cucumbers. Shaved
Carrots. Aged Provolone. White Balsamic
Vinaigrette

Duck Fat Fries

Hand Cut Potatoes. Shaved Peccorino-Romano.
Rosemary. White Truffle Oil

Peanut Butter Bacon Cheese Burger

1/3 Pound Breakaway Farms Beef. Bacon. Cheddar. Peanut Brittle Dust.
Chili Gastrique. Pickled Red Onions. Belgian Frites.

Black Bean Lentil Burger

Cabbage, Beet, and Jicama Slaw. Avocado.
Sriracha Aioli. 7 Grain Roll. Belgian Frites

Chilled Heirloom Tomato & Portabella Napoleon

Lioni Lattacini Buffalo Mozzarella. Rustic Grilled Bread. Herb Pesto

Beer Braised Pulled Pork Sandwich

Tangy Red Cabbage Slaw. Fried Pickle.
BBQ Vinaigrette. Belgian Frites

Rath's Deli's Spanakopita Chicken Burger

Spinach and Feta Stuffed ½ lb Patty. Cucumber Salad. Watercress.
Red Onion. Dijon Aioli. 7 Grain Roll

Grilled Atlantic Salmon Caesar Salad

Crisp Romaine. Garlic Croutons. Kalamata Olives.
Roasted Red Peppers. Caesar Dressing

Jeremy Bialker Executive Chef

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

**Parties of 6 or more subject to 20% gratuity.

Easton Restaurant Week Lunch Menu \$15 per person. Available July 23rd-29th 2017.