



2017 Easton Restaurant Week Dinner Menu

Bacon Chopped Salad

Crisp Romaine. Apples. Bacon. Cashews.
Red Onion. Celery. Cucumbers. Bourbon Soaked
Raisins. Tangy Bacon Dressing.
Fried Brussels Sprouts

Duck Fat Fries

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

Pork Pot Stickers

Sweet Chili Sauce. Red Cabbage and Jicama Slaw

House Salad

Mixed Greens Cucumbers. Shaved Carrots. Aged
Provolone. Balsamic Vinaigrette

Soup Du jour

Chef's Selection

Ale Braised Short Rib Flatbread

Smoked Gruyere. Onion Jam.
Roasted tomatoes. Frisse

Creole Gumbo

Andouille Sausage. Shrimp. Chicken. Rice.
Cornbread Gremolata

½ Pound Bacon Cheddar Burger

Dundore & Heister Grass Fed Beef. Bacon. Cheddar. Lettuce. Tomato. Onion.
Brioche Roll. Belgian Frites.

Mustard Glazed Atlantic Salmon

Sweet Potato-Bacon-Apple Hash. Parsnip & Leek Purée.
Crispy Brussels Sprouts Leaves

Shrimp & Cheese Grits

Fresh Andouille Sausage. Lemon Butter Pan Sauce. Parsley.
Castle Valley Mill Cheese Grits. Sweet Pickled Carrots

Butternut Squash "Steak"

Barley Risotto Cake. Grilled Broccolini.
Dark Rum Reduction. Toasted Pumpkin Seeds

Beer Braised Pulled Pork Sandwich

Tangy Red Cabbage Slaw. Fried Pickle. BBQ Vinaigrette

Steamed Mussels & Frites

Pine St. Blonde. Bacon. Celery. Garlic. Herbs. Belgian Frites. Dijon Aioli

Bourbon BBQ Glazed Baby Back Ribs

½ Rack. Belgian Frites. Cole Slaw.
Pickled Vegetables

APPLE CIDER DOUGHNUTS

Caramel Sauce. Cinnamon & Sugar

APPLE CRISP

Bank Street Vanilla Ice Cream. Cider Reduction

TWO RIVERS CANDY BAR

Rice Krispy's. Nutella. Peanut Butter Mousse

Jeremy Bialker- Executive Chef

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

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

Easton Restaurant Week dinner menu \$30 per person. Available January 15th -21st, 2017.