

\$40 / PERSON

TAX & GRATUITY NOT INCLUDED

Cocktail: INCLUDED,

LOW RYDER

KNOB CREEK RYE, LEMON, MINT, SUGAR (\$15 VALUE)

HAKU TONIC

HAKU VODKA, TONIC, LEMON BITTERS (\$14 VALUE)

MOCKTAIL

PASSIONFRUIT, GINGER, ROSEMARY (\$8 VALUE)

1st Course: FOR THE TABLE

CHEF'S BOARD

OLIVE TAPENADE, WHIPPED HERB BUTTER, RADISH & PICKLED TOMATO SALAD, TOASTED SOURDOUGH

DEVEILED EGGS

TARRAGON, MUSTARD, CAPERS

POPCORN SHRIMP

BUFFALO AIOLI

2nd Course: CHOOSE ONE EACH with DUCK FAT FRIES included

VILLAGE BURGER

SESAME ROLL, TOMATO, BOSTON BIBB LETTUCE, HOUSE-MADE THOUSAND ISLAND

TURKEY SMASH BURGER

SHARP CHEDDAR, AVOCADO, HARISSA AIOLI, GARLIC MUSHROOMS, SUNFLOWER SPROUTS

VEGGIE BURGER

BLACK BEAN & LENTIL, GUACAMOLE, PICKLED RED CABBAGE

CHICKEN CAESAR MILANESE

BLACK GARLIC AIOLI, AGED PROVOLONE, ROMAINE, RED ONION, CIABATTINI

SMOKED SALMON BLT

SOURDOUGH, DOUBLE SMOKED BACON, ROMAINE, BEEFSTEAK TOMATO, AVOCADO AIOLI

SANDWICH ADDITIONS

CHOOSE UP TO 2 FOR NO ADDITIONAL CHARGE

CABOT CHEDDAR

BLUE CHEESEBLUE CHEESE

GOAT CHEESE

APPLEWOOD SMOKED BACON

TRUFFLED MUSHROOM

CARMELIZED ONION

FRIED EGG

3rd Course: CHOOSE ONE EACH

FRIED APPLE PIE

CINNAMON AND GINGER SCENTED APPLE FILLING WRAPPED IN A PASTRY AND DEEP FRIED. TOSSED IN CINNAMON SUGAR AND SERVED WITH CARAMEL SAUCE ON THE SIDE.

CHOCOLATE MOUSSE CAKE

PISTACHIO PRALINE, CHOCOLATE MOUSSE, AND COCOA NIBS