



## RESTAURANT WEEK DINNER

\$40 per person

### FIRST COURSE

#### WHIPPED FETA

za'atar, olive oil, marinated cucumbers, sumac, pickled peppers, toasted MB sourdough

#### CLAM CHOWDER

cup of new england style clam chowder, bacon, scallions

#### CHOPPED MARKET SALAD *v*

apple, fennel, celery root, toasted walnuts, burnt honey-dijon dressing, royer mountain

### SECOND COURSE

#### SHRIMP SPAGHETTI

garlic, blistered tomatoes, calabrian chile, capers, crab butter

#### RIGATONI MUSHROOM "BOLOGNESE" *v*

caramelized onions, roasted butternut squash, smoked ricotta salata

#### CHICKEN SCHNITZEL

shaved fennel-honeycrisp apple salad, toasted walnuts, roasted grapes, fresh horseradish crème fraiche

#### BRAISED SHORTRIB CANNELLONI

ricotta, seared maitake mushrooms, burrata

#### JACK'S BURGER

la frieda double smash patty, tavern sauce, american cheese, griddled onions, MB seeded potato bun, green meadow farm half sour kirby pickles, fries

#### FISH + CHIPS

beer battered cod, pickle brine tartar, gingered cabbage slaw, tavern sauce for fries

#### GRILLED LAMB MERGUEZ SKEWERS

tzatziki, grilled artichoke, pickled peppers, cucumber-tomato salad, dill vinaigrette

### THIRD COURSE

#### DARK CHOCOLATE MOUSSE

whipped labneh, toasted hazelnuts, mini malt balls

#### BANANA PUDDING

vanilla wafers, whipped mascarpone, crunchy peanuts

#### WARM APPLE BOURBON BREAD PUDDING

bourbon caramel, salty walnuts, crème fraiche ice cream

### FEATURED COCKTAIL

#### JESSIE'S GOLDRUSH \$15

chamomile infused jim beam black bourbon. lemon, local honey syrup