

Restaurant week menu January 18th – 31st

3 courses \$45

Appetizer

Mussels-Cape May Hazy Pale Ale, Leeks, Celery, Shallots,
Crème Fraiche, Buttered Sourdough

Octopus-Almond Romesco, Fennel Salad, Olive Tapenade

Polish Pickle soup – sourdough, sour cream, dill

Entrée

Rigatoni Bolognese- Beef, Basil, Parmesan, Olive Oil

Cauliflower plancha- Moroccan Chickpea Tagine, Pearled
Couscous, Crispy Chickpeas, Herbs

Add chicken for \$7

Steak frites

-Upgrade to 12 oz ribeye \$15

Dessert

Vanilla ice cream—Sea salt, Olive Oil

Strawberry sorbet- Lime Zest

Cocktails:

Marco Benevento

Hornitos Tequila Blanco, Strawberry, Hibiscus, Strega, Lemon, Laphroaig mist