



## fall restaurant week

sunday, november 19<sup>th</sup>

### first

**mixed green salad** organic greens / cucumber / pickled onion / grape tomato / candied pecans / bourbon pickled blueberries / buttermilk, yogurt and herb dressing (GF, V, VG\*)

### hot and sour radish soup

organic radish (quindocqua farms, marion station, md) / cilantro / lime (GF, V, VG)

### second

#### pan seared chesapeake bay blue catfish

vidalia jam / farmer's cheese / truffle glazed: brussel sprout, smoky bacon, heirloom carrot, black eyed pea, organic tatsoi (GF)

**braised pork shank** (leidy's, harleysville, pa) / creole mustard and bourbon gravy / pickled onion / heirloom carrot and portabella mushroom / cauliflower, organic tatsoi, brussels / roasted garlic and parmesan mashed potato (GF)

**grilled mako** (capt. kerry of the sea born) / strawberry and chipotle glaze / roasted bell peppers, brussels, red cabbage, romanesco, shiitake mushroom, black bean / cilantro and pepper creme (GF)

### third

**pumpkin whoopee pies** toasted coconut / coconut whipped cream (GF, DAIRY FREE)

**chocolate covered pecan pie bites**  
bourbon caramel

### add

**wine flight.** . . ask your server for details

*three courses for \$30 / please, no substitutions*



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