

Plated Lunch - \$25 Per Person

fresh baked focaccia and house made hummus

FIRST COURSE: choose two options

seasonal soup

garden salad

caesar salad

SECOND COURSE: choose three options

all natural Brandt Farm marinated flank steak

bordelaise sauce

pan roasted salmon

lemon herb butter

baked haddock

ritz cracker crust

chicken picatta

lemon caper butter sauce

marinated herb roasted chicken

herbed pan gravy

seasonal ravioli

mushroom, butternut squash, or spinach

pasta bolognese

fresh basil, pecorino romano

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SIDES: choose one option

seasonal vegetable, creamy mashed potato, sweet potato mashed,