

Restaurant Week Prix Fixe Lunch Menu 15.18

Choice of Appetizer

Crab Bisque

Seafood fumet • whipping cream • fresh thyme • lump crab • aged cream sherry

Bistro French Onion

Grilled beef tenderloin • caramelized onion • toasted crouton • torched gruyere

Chorizo Mussels

½ lb. Sautéed P.E.I mussels • chorizo • shallots • white wine • blistered grape tomato • roasted garlic butter • cream • basil chiffonade •

Grilled Romaine Salad

Balsamic spritz • roasted garlic vinaigrette • cracked pepper • ricotta salata

Choice of Entrée

(Sandwiches Served With House Spun Chips)

Pulled Pork Carnitas Flatbread

Braised pork • chorizo • tobacco onions • goat cheese mornay • cherry apple fig chutney

Baby Iceberg Salad

Onion frites • Applewood smoked bacon • avocado • grape tomatoes • blue cheese dressing • black tea egg

Monte Cristo

Egg dipped farmers white • panko crumb • roasted turkey • Black forest ham • aged Cheddar • melba

Alchemy T.B.L.T

Roasted turkey breast • Applewood smoked bacon • toasted loaf brioche • vine ripe tomato • artisan greens • pesto hummus spread

French Dip

Beef tenderloin • bell pepper relish • Gruyere • baguette • au jus

Pork Belly Sliders

Chipotle maple glaze • tobacco onions • apple slaw • baby brioche