

DOVER RESTAURANT WEEK 2019

SALADS & APPETIZERS

MUSSELS

Allagash White | roasted garlic butter | Spanish chorizo | fresh herbs

POLENTA FRIES

charred scallion aioli

ELOTE GREEN BEANS

chili spiced roasted green beans | truffle & Fresno aioli | cotija | radish | cilantro

SUMMER COBB SALAD

Heirloom tomatoes | grilled scallions | fresh herbs | quinoa | smoked bleu cheese vinaigrette | arugula & baby kale | cured egg yolk

BRAISED MEATBALLS

pork, veal, & house-ground beef blend | preserved lemon tomato sauce | smoked mozzarella | aged parm

GREEK SALAD

baby kale & spinach | grilled artichoke | pickled red onion | tomatoes | cucumber | smoked feta | Kalamata olives | pepperoncini | fresh herbs

ENTRÉES

MARGHERITA PIZZA

San Marzano tomatoes | roasted garlic | buffalo mozzarella | fresh basil | olive oil

SMOKED CHICKEN GNOCCHI

asparagus | English peas | shallots | grilled corn | baby kale | brown butter sauce | manchego

SMOKED PORK RAMEN

bok choy | shiitake mushrooms | bean sprouts | sugar snap peas | pickled carrot | citrus chili sauce

GRILLED ATLANTIC SALMON

succotash risotto | poblano vinaigrette

STEAK FRITES

8oz USDA Prime NY strip | ramp & carrot top chimichurri | hand cut fries

OYSTER MUSHROOM NOODLE BOWL

gluten free rice noodles | sugar snap peas | roasted carrots | cauliflower | kimchi | grilled baby bok choy | garlic & ginger sauce

DESSERT

STOUT CAKE

with Baileys mousse & caramel

WHITE CHOCOLATE CREME BRULEE

3 Courses - \$29.95 - Tax & Gratuity not included