



Weekend Features
April 19th-21st

Soup:

Pasta Fagioli: ground beef, beans, spinach, mirepoix, zucchini, diatelli pasta & basil in tomato-Parmesan broth

Pie:

Italian sausage, peppers, tomato, garlic, broccolini, kale & mirepoix in a spicy tomato sauce, baked w/puff pastry

Pizza:

Caramelized onion, smoked Arctic char, orange, mozzarella, curry mayo, cilantro & cashews

Starter:

Spaghetti tossed w/fresh tomatoes, garlic, white wine, anchovy butter, basil & Parmesan cheese.

Main:

Smoked beef short-rib w/ BBQ sauce, corn cakes, zucchini & baby potatoes

Dessert:

Lemon chiffon cake layered w/lemon curd, finished w/vanilla whipped cream

Cocktail:

*Smoked Lemon Bourbonade
Makers Mark, Limoncello, peach Schnapps, smoked lemon, squeezed lemon
& a dash of simple syrup*

Beer:

*Cask: Ask your server
Feature Draught: Todd the Axe Man IPA
Feature Bottle: Black Bridge Brewery Milk Stout*