

SUPPER LUNCH
Winter 2010



Our Signature Deviled Eggs of the Day 5

Smoked Sweet Potato Soup

with Cinnamon Marshmallow, Apples & Sage 8

The Daily Soup with Cheese Toasts and a Little Salad 10

Firsts

Duck Fat Fingerlings with Black Truffle Mayo 5

Grilled Flatbread with Fried Egg, Soppressata,
Pepper Hash and Pecorino 11

Salads

Boston Bibb and Herb Salad

with Apple, Bacon, Corn Bread & Buttermilk Dressing 9

Add Roasted Chicken 4

Smoked Mushroom and Pear Salad with herbs, frisee,
hazelnuts and blue cheese fondue 11

Butcher's Salad Our Charcuterie with Autumn Lettuces,
Pickled Vegetables, Smoky Blue & Mustard Dressing 14

Spice Crusted Tuna with Grilled Romaine, Roasted Black
Olives & Tomatoes, Fried Potatoes & Bagna Cauda 15

Brunch

Hanger Steak and Eggs

with peperonata, caramelized onion hash browns & toast 16

Cornmeal Pancakes

with fresh berries & local maple syrup 12

The Daily Frittata

with caramelized onion hash browns
and sourdough rusks 12

Sandwiches

Crispy Squid Banh Mi on Baguette with Sichuan Sausage, Cilantro, Peppers & Sambal Mayo, Five Spice Chips 11

Maine Lobster Roll on Toasted Housebaked Bun with Fresh Celery and Lemon Aioli, Old Bay Potato Chips 19

Pork Belly Reuben Crispy Pork Belly & Thousand Island on Toasted Rye with Kraut, Gruyere & Apple, Pastrami Chips 12

Lamb French Dip Housemade Lamb Pastrami on Baguette with Arugula, Feta & Olive, Lamb Jus & Provencal Chips 12

Strozzapretti

Housemade pasta with shaved brussels sprouts,
leeks, hazelnuts and sage brown butter 13

Supper Dog

Our housemade 100% pork shoulder hot dog
Bacon wrapped and deep fried with kraut,
barbecued onions & beer mustard on a housebaked
bun, served w/ buttermilk fried pickles 9

Supper Burger

80 / 20 brisket ground in-house, daily
with caramelized onions, horseradish cream,
roasted tomatoes & gruyere served with duck
fat fingerlings 14