

# Restaurant Week Lunch Menu

## January 12-21, 2018

### PIEROGI

sharp cheddar, apple butter, crispy shallot, sour cream  
*vegetarian*

### FARMER'S CHEESE ARANCINI

red sauce, fresh basil, grana padano  
*vegetarian*

### SEA SALT PRETZELS

smoked gouda cream, pale ale honey mustard  
*vegetarian*

### BUTTER LETTUCE

bleu cheese, pepper bacon, apple, pine nuts, herb buttermilk dressing  
*gluten free, vegetarian*

### B&L SALAD

field greens, cucumber, cherry tomato, fennel, pepitas, dried cherries, golden raisins, molasses vinaigrette  
*gluten free*

### DAY SOUP

### SMOKED CHICKEN NOODLE SOUP

*gluten free*

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### SMOKED GOUDA MAC

pepper bacon, cavatappi pasta, garlic herb breadcrumbs  
*vegetarian*

### SPAGHETTI SQUASH

brussels sprouts, kale, mushrooms, toasted walnuts, boursin cheese, mushroom vinaigrette  
*gluten free, vegetarian*

### MUSHROOM DUSTED SALMON\*

warm potato salad, butter braises cabbage, cider beurre blanc  
*gluten free*

### CHEESEBURGER AND FRIES\*

american cheese, fennel pollen aioli, sesame seed bun

### BUTTERMILK CHICKEN

smoked gouda, apple fennel slaw, sweet pickles, ancho tomato jam, potato bun, French fries

### HOT ITALIAN BEEF

braised short ribs, giardiniera, smoked provolone, hoagie roll, French fries

### BLT

pepper bacon, mayo, wheat toast, buttermilk chips

\*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.\*

*15/person (exclusive of beverage, tax and gratuity)*