



HANOVER RESTAURANT WEEK

December 8-15, 2018

SPECIAL THREE COURSE MEAL

\$29.95

(Price does not include alcohol, tax, or gratuity)

Appetizers & Salads (choose one)

Wings **

House-made Vermont maple barbeque sauce, spicy buffalo sauce or dry rubbed

Pork Potstickers

Robie Farm Crankin' Country Pork Sausage, Scallions, Pickled Red Onions, Sweet Chili Ponzu

Kale & Artichoke Dip*

Grilled Baguette, EVOO

Mixed Greens**

Arcadian greens, grape tomatoes, cucumber, carrots, red onion, choice of dressing

Classic Caesar Salad*

Roasted garlic croutons, Pecorino Romano cheese

Seasonal Salad**

Baby Spinach & Arugula Blend, Toasted Pistachios, Red Wine Poached Pears, VT. Creamery Goat Cheese, Pomegranate Vinaigrette

Soup Du Jour

Entrees (choose one)

House Made Pasta of the Day

Grilled Salmon Filet**

Pureed parsnips, roasted seasonal vegetables, cider braised fennel

Braised Baby Back Pork Ribs

½ rack, grilled then braised, herb roasted sweet potatoes, Jalapeno & Vermont cheddar cornbread, seasonal vegetables, local Vermont maple barbeque glaze

Half Roasted Chicken Breast

Yukon gold smashed potatoes, cranberry baguette stuffing, seasonal vegetable, pan demi

Grilled Filet Mignon Medallion**

Yukon gold truffle smashed potatoes, red wine demi-glace, seasonal vegetables

Desserts

Rotating Daily Selection



**Indicates Vegetarian Items*

***Indicates Gluten Free Items*

Although we are confident about the quality and safety of our food production, under NH health regulations we are obligated to inform consumers that consumption of undercooked eggs or meat increases your risk of food borne illness