Appetizer (choose one)

CUP OF NEW ENGLAND CLAM CHOWDER
Louis Latour “LSF Cuvée” Chardonnay, Burgundy, France, 2017
$11.00 per glass

CLASSIC CAESAR SALAD
Romaine hearts, garlic croutons, shaved romano, creamy dressing
Terlato Pinot Grigio, Friuli, Italy, 2018
$11.95 per glass

BANG BANG CAULIFLOWER
Kung pao
Karl Erbes Urziger Wurzgarten Riesling Kabinett, Mosel, Germany, 2017
$11.00 per glass

Entrée (choose one)

NUTTY SALMON*
Almond-encrusted, sautéed in a lemon caper butter sauce, mushroom ravioli, spinach
DeLoach “Block 1950” Pinot Noir, Sonoma Coast, California, 2017
$12.25 per glass

CRISPY FRIED SHRIMP
Fries and coleslaw
Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand, 2019
$13.75 per glass

ANNA’S BAKED BOSTON COD
Seasoned crumbs, roasted tomato, jasmine rice, butternut squash
Le Roi des Pierres Sancerre Rosé, Loire Valley, France, 2018
$12.50 per glass

Dessert

WARM MAPLE BREAD PUDDING
Bourbon barrel maple syrup drizzle, vanilla ice cream
Jorge Ordonez, Malaga #2
$8.50 per glass

Bakery is not a nut and/or gluten free kitchen; items may contain nuts. Before placing your order, please inform your server if a person in your party has a food allergy. Allergen, ingredient and calorie information available upon request.

*Served raw or undercooked, or contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

March 1 - 6
and March 8 - 13