



## Restaurant Week Spring 2017

### Smalls

**Crab Corn & Miso Soup**, East Coast meets West Coast, corn, miso, crab and cream  
**Beet and Butternut Squash Salad**, arugula, goat cheese, peanuts, apple cider vinaigrette  
**Spicy Tuna Roll**, sambal aioli, togarashi, cucumber, crunch dynasty, scallion  
**Calamari**, fried with spring onions, tossed with sambal honey lime sauce  
**PEI Mussels**, white wine, sriracha, butter, cilantro, garlic, shallot  
**VA Oysters on the ½ Shell**, strawberry mignonette

### Mains

**½ Roasted Chicken**, cauliflower fennel gratin, gruyere, fines herbs, roasted baby kale  
**Blackened Mahi**, black eyed pea and corn salad, pickled red cabbage and pineapple, cilantro oil  
**Crab Cake**, creamed corn, pearl onions, sweet potatoes, butternut squash, haricot verts  
**10oz Hangar Steak**, sweet potato and butternut squash hash, chimichurri sauce  
**Vegetarian Hash**, sweet potatoes, butternut squash, black eyed peas, corn, peppers, onions, chimichurri sauce

### Desserts

**Chocolate Torte** - salted caramel sauce  
**Apple Blackberry Turnover** - fresh whipped cream