

HAMLET & GHOST RESTAURANT WEEK

-FIRST COURSE-

CIDER BATTERED CHEESE CURDS

local curds, warm pepper jelly

MAUI STYLE AHI POKE

avocado, wonton crisps, housemade sriracha

GRILLED ASPARAGUS

garlic, ricotta, truffle vinaigrette

-SECOND COURSE-

SHRIMP & GRITS

jalapeño bechamel, tasso ham, hominy grits

GRASS FED DOUBLE CHEESEBURGER

melted onions, fries or side salad

ROASTED BABY CARROTS

creamed farro, pomegranate, pistachios

-DESSERT-

“BLACK FOREST” CHOCOLATE MOUSSE

sour cherries, vanilla chantilly cream

PASSION FRUIT TART

coconut foam, dulce de leche, crispy meringue

\$30 per person, does not include tip or tax.

Proud to Support: Littlefield Farms, Juniper Hill Farm, R&G Cheesemakers, Lot 32 Farm, St. Croix Farm, Hudson Valley Seafood, Island Creek Oysters, Rupert Rising Bakery, La Belle Farm, Nettle Meadow Creamery, Leaning Birch Farm, Featherbed Lane Farm, Adventure in Food

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