

ANNIVERSARY PARTY MENU



SOUPS

Gingered Carrot (vegan) w/ Ginger in the Rye, coconut milk and tarragon \$4.75

Lobster Bisque w/ fennel and tomato \$6

APPETIZERS

Deviled Egg~~S~~ one pickled, w/ Sam's truffle and pancetta \$5

Braised Beef Nachos w/ huma cheese, veggies and lime sour cream \$11

Flat Bread w/arugula, tomato, rosemary potatoes, brie and parmesan \$9

SALADS

Arugula w/almond, beet, goat cheese, herbs and lemon vinaigrette \$8

Asparagus w/ grilled endive, olive, orange and Anniversary Ale vinaigrette \$9

ENTREES

Beef Stew w/Uncle Steve's Irish Stout, bourbon and potatoes au gratin \$9

BBQ Duck Crepes w/ Cup a Joe Stout, chives, sweet potato and corn custard \$10

Short's-made Ravioli w/ peas, shiitake mushroom, garlic, crispy shallot and parmesan \$9.50