

LUNCH \$20.17 PER PERSON

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**FIRST**

Matzah Ball Soup

horseradish & herb matzah balls, carrots, celery, onion, roasted chicken broth

Winter Crisp Salad

honeycrisp apples, enoki mushrooms, carrot, shallots, yellow miso ginger dressing

PEI Mussels

celery, onions, leeks, goat cheese, Sixpoint Crisp Lager, fresh herbs

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**SECOND**

The Lunch Burger

5oz burger, grilled red onion, cheddar cheese, fire roasted jam

Caprese Grilled Cheese

heirloom tomato, fresh basil, sun dried tomato mayonnaise & aged provolone

Shrimp Po Boy

cajun slaw, old bay aioli

House Made Lamb Pastrami

caramelized onions, white cheddar, thousand island dressing

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**THIRD**

Banana Split

caramelized bananas, chocolate sauce, luxardo cherries, chambord whipped cream, tahitian vanilla ice cream

Molten Chocolate Cake

dark chocolate, whipped cream

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**SIGNATURE COCKTAIL "CR OLD FASHIONED"**

Four Roses Bourbon, fresh orange, Luxardo maraschino cherries,  
simple syrup, bitters | 6

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DINNER \$35.17 PER PERSON

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## FIRST

Matzah Ball Soup

horseradish & herb matzah balls, carrots, celery, onion, roasted chicken broth

Winter Crisp Salad

honeycrisp apples, enoki mushrooms, carrot, shallots, yellow miso ginger dressing

Braised Pork Belly

compressed melon, watercress, lemon vinaigrette

Octopus Bruschetta

roasted veal bone marrow, pepperonata, toasted brioche

PEI Mussels

celery, onions, leeks, goat cheese, Sixpoint Crisp Lager, fresh herbs

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## SECOND

Olive Marinated Pork Medallions

Berkshire pork tenderloin, yellow squash salad, lemony rice pilaf, tzatziki

Southern Chicken Fried Steak

black angus sirloin, braised kale, smashed potatoes, country gravy

Monkfish & White Bean Stew

foie gras, pearl onions, roasted tomato, edamame

Vegetable Pho

udon noodles, baby bok choy, water chestnuts, mung bean sprouts, mushroom anise consommé

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## THIRD

Caramel Apple Tart

sweetened mascarpone, caramelized apples, caramel sauce

Cornmeal Poundcake

coconut royal icing, toasted coconut

Banana Split

caramelized bananas, chocolate sauce, luxardo cherries, chambord whipped cream, tahitian vanilla ice cream

Molten Chocolate Cake

dark chocolate, whipped cream

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Four Roses Bourbon, fresh orange, Luxardo maraschino cherries,  
simple syrup, bitters | 6

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