



The 1770 House Prix Fixe (Sample Menu, Subject to change)
Three Courses \$35, served Sunday-Thursdays. Some restrictions may apply.

Appetizers

Curried Lentil Soup with Andouille Sausage
Aromatic Vegetables & Herbs

Romaine Caesar Salad
Charred Garlic Scapes, Nuoc Mam, Lemon Bread Crumbs

Balsam Farms Beets with Fennel & Apple
Dried Cranberries, Pistachios, Mint, Chinese Red Vinegar & Honey

Main Course

Scottish Salmon with Broccolini
Sundried Tomato-Pine Nut Relish, Citrus Emulsion

Seared Maine Sea Scallops (\$5 supplement)
Potato Purée, Mushroom & Thyme Broth

Roasted Natural Chicken
Red Quinoa, Brussels Sprouts, Butternut Squash, Red Onion

Heritage Pork Ragu
Cavatelli, Calabrian Chiles, Leeks, Local Carrot

Dessert Course

Please ask your server for today's selection

*Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

**These items may be cooked to your liking.