

Guilderland Restaurant Week

FIRST COURSE

SOUP CHOICE

new england clam chowder or soup of the day

FARMSTAND SALAD

mixed greens, seasonal veg, honey balsamic

PEI MUSSELS

andouille and ale, baguette

DEVEILED EGGS

weekly rotating flavor

SECOND COURSE

SHORT RIB POT PIE

smoked paprika crust

CHICKEN + RIGATONI

garlic cream, truffled mushrooms, arugula, goat cheese

SHRIMP + GRITS

cheddar and roasted red pepper grits, dry rub shrimp, pancetta, creole sauce

THIRD COURSE

PECAN PIE BAKLAVA

phyllo dough, pecan pie filling

CHOCOLATE CHIP COOKIE

warm cookie, vanilla bean ice cream, whip

OLIVE OIL CAKE

brown butter buttercream, citrus olive oil cake

\$32 PER PERSON

