



Main Line Restaurant Week

Four Course Prix Fixe Tasting Menu \$30 per person

Choose one item from each course

Items on this four course menu have smaller portions designed to be a very satisfying meal for one person.

First Course (Small Plates)

Beet & Goat Cheese Salad

Romaine, balsamic vinaigrette, goat cheese, roasted beets, honey roasted walnuts, julienned apples, red onions

Caesar Salad

Romaine, Gullifty's Caesar Dressing, shaved parmesan, roasted tomatoes, croutons

French Onion Soup

Classic house-made French onion soup topped with croutons, melted Gruyere, parmesan, and parsley

Second Course (Small Plates)

Chipotle Cinnamon Bruschetta

Toasted Italian bread, melted goat cheese, chipotle cinnamon spice, peppers, onions, parsley

Caribbean Jerk Wings

With side of creamy garlic ranch

Apple Bacon Pizzetta

6" pizza with garlic, pizza cheese, blue cheese crumbles, bacon, apples, and dried cranberries

Main Course

Eggplant Parm

Hand-breaded eggplant topped with melted provolone and our homemade marinara over imported Italian linguine

Snake River Farms Wagyu Burger

100% Wagyu beef grilled to temperature and topped with melted Gruyère, wasabi aioli, and pickled ginger on a brioche roll with a side of house cooked kettle chips.

Bourbon BBQ Roast Pork Mac & Cheese

Slow-roasted bourbon barbecue pulled pork with penne pasta in our homemade Allagash cheddar ale sauce topped with crispy fried onion straws

Pizza Flammonluke

Roasted Garlic, mozzarella and Gruyere cheese, crispy bacon, caramelized onions, apples, parsley

Dessert Course

Classic Homemade Pies

Your choice of Chocolate Mousse, Key Lime or Strawberry Pie

Homemade Ice Cream

One scoop of your choice of one of our rotating homemade ice cream flavors