

Seasonal Chef's Specials

tonight's feature cocktail

in honor of our emerald Isle friends: Jameson Manhattan
as a nod to the ArtWalk on Main : "the Picasso"

\$5

diverse plate features

mixed greens with cotswold cheddar & apple julienne
apple cider vinaigrette

\$7

duck confit & pear salad

homemade confit of duck served warm, mixed lettuces
roasted pears

\$10

ENTRÉE SELECTIONS

Chicken Barcelona

breast stuffed with "drunken goat" cheese & roasted red pepper romesco
crusted in almond, drizzled with roasted garlic & tomato cream
accompanied by roasted Yukon Gold potatoes

\$24

Bedford Road Beef Tenderloin

roasted filet of beef, horseradish-scallion butter
Worcestershire braised onions & garlic - herb English "chips"

\$27

Braised Pork Pyrenees

boneless loin chop slow roasted in tomato-sweet pepper ragout
herb roasted new potatoes & garlic grilled leeks

\$23

Seared Scallops Easterly

jumbo sea scallops, spinach, red pepper and smoked bacon risotto

\$26

FEATURE COCKTAIL

Rockwell Cosmo

tart ruby grapefruit & tangy cranberry juices in the classic with a twist of lime

\$8

DESSERT FEATURE

Double Caramel Cheesecake

dulce de leche made in-house swirled into creamy cheesecake &
drizzled on top

\$7

deconstructed red velvet cake

Savories turns this popular favorite "inside out" - moist cake served warm
homemade cream cheese ice cream
drizzle of chocolate sauce

\$8