

# Drinks

- SPARKLING WATER
- LIQUID DEATH 16.90Z 6.
- FEVER TREE TONIC 5.
- CRANBERRY JUICE 6.
- UNITED STATES OF SODA 7.
  - \*ORANGE NECTARINE
  - \*WHITE GRAPE
- BLACK-EYED SUSAN'S ICED TEA 8.
- STRAWBERRY LEMONADE 12.

\*BOTTLE SERVICE FEE\* 10PP

Join us for Breakfast  
Thursday through Tuesday  
closed Wednesday  
serving from 7am

## NANTUCKET RESTAURANT WEEK MENU MONDAY 9/30 ~ SUNDAY 10/6

PLEASE NOTE THIS MENU MAY BE SUBJECT TO CHANGE

### Apps

MAPLE GLAZED CARROTS-  
AGED GOUDA, PISTACHIO CRUMB, PICKLED SULTANAS, ARUGULA

BLACK EYED SUSAN'S WHOLE LEAF CAESAR

ROASTED PEPPER HUMMUS-  
HARISSA SPICED LAMB, PICKLED RED ONION, HERB, WARM FLATBREAD.

PEPPERONI RICOTTA TOAST-  
PICKLED BELL PEPPERS, CALABRIAN CHILI HONEY, BASIL SPROUTS.

TJUANA CRUNCH SALAD-  
NAPA CABBAGE, CARROT, ELOTE VINAIGRETTE, COJITA CHEESE, MASA CRISP.

### Entrees

WESTER ROSS SALMON-  
POTATO PUREE, MARINATED WILD MUSHROOMS, SAUCE CHARCUTIERE

CAPELLINI-  
TOMATOES, BASIL, GARLIC.

PORK ADOVADA-  
BRAISED DUROC PORK SHOULDER, TANGY BLACK BEANS, CHILI TOREADO, ONION, CILANTRO, HOUSE MADE TORTILLAS.

LINGUINI -  
LOCAL QUAHOGS

GREEN CIRCLE CHICKEN THIGHS-  
CAULIFLOWER & SWEET POTATO GARAM MASALA, GINGER PEACH PUREE, CILANTRO.

SEARED LOCAL COD-  
TOASTED BARLEY RISOTTO, CELERIAC VELOUTE, APPLE CIDER GASTRIQUE

22% ADDED TO PARTIES OF 5 OR MORE

RW MENU  
\$68.0

3 COURSES  
(INCLUDES  
SET DESSERT)



DESSERT

WARM APPLE BREAD PUDDING  
DULCE DE LECHE +  
WHIPPED CREAM

\*Please be aware that consuming any raw or undercooked food items may result in foodborne illness