

# DINNER PRIXE FIXE | 46

## small plates.

(choose 1) \_\_\_\_\_

### BURRATA

grilled salt loaf, pieri farm basil pesto, roasted tomato, shaved parmesan

### LAMB MEATBALLS

spiced carrot, chorizo, paprika oil, feta and cilantro

### JAMON CROQUETTES

fried manchego & serrano, harissa remoulade

### GRILLED ROMAINE SALAD

parmesan peppercorn dressing, harissa polenta croutons

### CHOPPED SALAD

spring mix, crispy chickpea, diced tomato, blistered peppers, gorgonzola, chorizo aioli & serrano

### MUSSELS

white wine broth, red bell peppers, cherry tomato, fries, feta

## entrees.

(choose 1) \_\_\_\_\_

### PAN SEARED DIVER

#### SCALLOPS

seasonal risotto, herbed panko breadcrumb, snow pea shoot, chili oil

### BUTCHERS RAGU

homemade spaghetti, bacon lardoons, shaved parmesan

### HARISSA CHICKEN

harissa glazed half chicken, fennel carrot slaw

### BUCATINI

pieri farms basil pesto, heirloom tomato, spiced shrimp

### BOAR BURGER (\$35)

blue cheese, caramelized bacon, fried shallots, poppy seed brioche bun, served with shoestring kennebec fries

### CHEFS DAILY SPECIAL

see server for details

## desserts.

(choose 1) \_\_\_\_\_

### HONEY BLUEBERRY PANNA COTTA

prosecco poached blueberries, mixed berry coulis

### SEASONAL GELATO

see server for details

### CHIPWHICH

chocolate chunk cookies & nutella gelato

## DINNER A LA CARTE

### meat & cheese

#### CHOOSE 5

21

#### CHOOSE 7

26

accompanied by: golden raisins, dates, pickled mustard seeds, apricot preserves, crostini, & olives

#### mahon\* (spain)

cow; buttery, sharp

#### manchego\* (spain)

sheep; creamy, lightly sharp

#### taleggio (italy)

cow; semi-soft

#### valdeon (spain)

cow; blue cheese

#### petit basque (france)

sheep; smooth

#### cana de cabra (spain)

goat; soft, creamy

#### halloumi (cyprus)

goat & sheep; semi-hard

#### chorizo

cured pork, spice

#### speck

light smoke, pork thigh

#### serrano

cured pork, aged 18 mo

#### sopressata

dry-salami, slight spice

#### prosciutto

dry-cured, leg

#### toscana salumi

dry-cured, sweet

#### coppa

mild cured pork

## flatbreads.

### BACON SLAB | 18

ricotta, gruyere, thick cut bacon, brussels sprouts, shishito peppers, truffle oil

### WILD MUSHROOM | 16

ricotta, gruyere, mushroom, zucchini, sun dried tomato, truffle oil, fresh basil

### SWEET POTATO | 15

ricotta, gruyere, sweet potato, avocado, arugula, evoo

## shareable sides.

### CRISPY BRUSSELS SPROUTS | 12

harissa glaze, bacon, scallions

### KENNEBEC FRIES | 6

served with harissa remoulade

### MIXED OLIVES | 5

\*unpasteurized