



Featuring
Danville Brewing Co.

WEDNESDAY, MARCH 29, 2017

ACHIOTE-RUBBED ALASKAN HALIBUT

squash blossoms, fried plantains
Hartzen Weizen Hefeweizen 5.4% abv

DUROC PORK SCHNITZEL

grilled Dijon mustard potato salad, charred scallion beurre blanc
Danville IPA 6.2% abv

COAL-FIRED BISON SHORT RIB

Syracuse salt potatoes, rustic mirepoix
Rye So Rude Red 6.8% abv

HONEY HOP POACHED PEAR

lemon zest sorbet
Hop Magee IPA 7.4% abv

\$60 per person

(excluding tax and gratuity)

Menu created by Executive Chef Nick Andoe

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.