

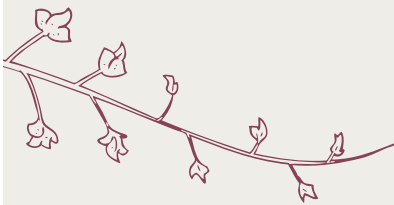
2026 NANTUCKET RESTAURANT WEEK
OCTOBER 1ST - 3RD

Select Two Courses
for \$49



FIRST COURSE

Blistered Shishito Peppers	tajin, flaky sea salt, fresh lime, yuzu vinaigrette
Scallop Tostada	corn tortilla, pineapple-fresno pico, avocado crema
Berkshire Pork Belly	chipotle pomegranate ginger glaze, house-pickles, honey cornbread
Spiced Duck Wings	tamarind-orange glaze, scallion, toasted sesame seeds
Beet Salad	baby beets, shaved fennel, dried cranberries, candied pecans, goat cheese, citrus champagne vinaigrette
Kale Caesar	hearts of romaine, aged parmesan, cornbread crouton, roasted garlic parmesan dressing
Butternut Squash & Apple Bisque	french curry, maple crema, toasted pepitas



SECOND COURSE

Miso-Glazed Halibut	cilantro lemongrass jasmine rice, broccolini, ginger glazed baby carrots, sesame pea shoots
Roast Statler Chicken	parsnip purée, leek & wild mushroom ragout, marsala pan jus
Cider-Brined Pork Chop	sweet potato mash, crispy brussel sprouts, pomegranate, toasted pistachio, cider demi glaze
Wood-Fired Steak Frites	chimichurri, truffle fries, watercress & roasted shallot salad
Butternut Squash Ravioli	tuscan kale, leeks, granny smith apple, sage brown butter sauce
Bouillabaisse	bay scallops, shrimp, calamari, lobster, littleneck clams, saffron tomato fennel broth, roasted red pepper rouille, grilled country bread (\$20 supplement)

FALL COCKTAILS

Autumn Cosmo
elyx vodka, cranberry juice, lemon, cointreau

Marigold Mule
codigo blanco tequila, st. germain, lime, ginger beer

Harvest Moon Fizz
beefeater gin, lemon, agave nectar, sparkling apple cider

Ticket to Nantucket
ron zacapa 23, yuzu juice, simple syrup, champagne

Campfire Sling
jefferson rye, pure maple syrup, aztec chocolate betters

Rosemary's Martini
elyx vodka, vermouth, blue cheese stuffed olives, rosemary

Hayride
rye whiskey, apple cider, herbal liqueur, allspice dram

Applejack Rabbit
laird's applejack (america's oldest spirit), lemon, orange juice, maple syrup

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Wines
BY THE GLASS

BUBBLES

Gruet, Blanc de Noirs, New Mexico, NV | 18
Cava, Bodegas Benito Escudero Brut, Spain, NV | 18
Perrier Jouet, Grand Brut, France, NV | 33

ROSÉ

Rose Gold, Provence, 2024 | 18

WHITE

Alberino, La Cana, Spain, 2024 | 22
Sancerre, Francois Crochet, France, 2024 | 24
Chardonnay, Conet Sta. Maire, France 2024 | 20
Gruner Veltliner, Kracher, Austria, 2024 | 20
Blend, Serna Imperial Blanco, Spain, 2022 | 18

RED

Pinot Noir, Conet Sta. Maire, France, 2022 | 18
Tempranillo, Serna Imperial Gran Reserve, Spain, 2015 | 32
Super Tuscan, Argiano, Non Confunditur, Italy, 2023 | 20
Cabernet Sauvignon, Flanagan, California, 2023 | 22
Cabernet Sauvignon, Honig, Napa Valley, 2022 | 32

200Z DRAUGHT

Notch Brewing Lager, Salem, MA 4% | 12
Notch Brewing IPA, Salem, MA 4.7% | 12
Notch Seasonal Feature | 12

CANS & BOTTLES

Narragansett Lager, Providence, RI 5% | 8
Coors Banquet Stubby, Golden, CO 5% | 8
Nantucket's Cisco Brewing Rotating Selection | 8
Peroni, Italy, 5% | 10
Estrella Damm, Spain, 4.6% | 10
Aeronaut Blush Sour Planet, Somerville, MA 6.4% | 14
Southern Tier Imperial Pumpkin Ale, NY, 8.6% | 15
(a life changing experience)

FREE SPIRITED

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Winter Garden Fizz
Seedlip Garden 108, Aquafaba, Sparkling Water,
Fresh Cranberries, Torched Rosemary

Golden Hour Sour
Clean Co N/A Whiskey, Lime, Agave,
Aquafaba, Citrus Wheel