

Three Course Thursdays

appetizer, entree and dessert - \$25.00

Rotating options for appetizer and desert, ask your server for details.

ALMATHEAS DINNER

Creamy feta rice with tomato, olives, greens and fresh herbs

Misty Knoll chicken 17, Organic Salmon 20, Vermont soy tofu 15

PASTA OF THE DAY

All things pasta featuring pasta from Vermont Fresh Pasta Co.

CAJUN

Red rice with bacon, greens, cumin roasted tomato,

cilantro lime cream topped with chipotle molasses

Misty Knoll chicken 17, Organic Salmon 20, Vermont soy tofu 15

FARM AND FORAGE

Roasted roots, squash and potato with bacon braised kale and mushrooms
topped with balsamic reduction

Misty Knoll chicken 17, Organic Salmon 20, Vermont soy tofu 15

SESAME C

Turmeric rice sautéed in sesame oil with cabbage, carrots, onions and cilantro
topped with ginger chili honey glaze

Misty Knoll chicken 17, Organic Salmon 20, Vermont soy tofu 15

THE BANZO DAHL PLATE

Curry roasted chickpea Dahl, basmati rice, onion chutney,

pomegranate reduction and cumin toast

Misty Knoll chicken 17, Organic Salmon 20, Vermont soy tofu 15

LOCAL OFFERING

Featuring Fallen Oak Farm Pork, Tilldale Beef and other local farms