



2018 Easton Restaurant Week Lunch Menu

Soup Du jour
Chef's Selection

Jalapeño Hush Puppies
Molasses Butter. Pickled Jalapenos

Spicy Black Bean Soup
Black Beans. Andouille Sausage.
Sour Cream. Scallions

Roasted Squash & Apple Salad
Mixed Greens. Granny Smith Apples. Goat Cheese. Dried
Cherries. Toasted Walnuts. Apple-Dijon Dressing

Duck Fat Fries
Hand Cut Potatoes. Shaved Peccorino-
Romano. Rosemary. White Truffle Oil.
Dijon Aioli

House Salad
Mixed Greens. Pickled Cauliflower. Cucumbers. Shaved
Carrots. Aged Provolone. Aged Balsamic Vinaigrette

1/2 Pound Bacon Cheddar Burger
Dundore & Heister Grass Fed Beef. Bacon. Cheddar Cheese.
Lettuce. Tomato. Onion. Belgian Frites. Brioche Roll

Black Bean Lentil Burger
Cabbage, Beet, and Jicama Slaw. Avocado.
Sriracha Aioli. 7 Grain Roll. Belgian Frites

Butternut Squash "Steak"
Barley Risotto Cake. Grilled Broccolini.
Dark Rum Reduction. Toasted Pumpkin Seeds

Beer Braised Pulled Pork Sandwich
Tangy Red Cabbage Slaw. Fried Pickle.
BBQ Vinaigrette. Belgian Frites

Ale Braised Short Rib Grilled Cheese
Short Ribs. Caramelized Onions. Fontina Cheese.
Country White Bread. Belgian Frites

Rath's Deli's Spanakopita Chicken Burger
Spinach and Feta Stuffed ½ lb Patty. Dijon Aioli
Cucumber Salad. Watercress. Multi-grain Roll

Korean BBQ Pork Belly Sandwich
Fried Pork belly. Pepper Relish. Tangy Bacon Slaw.
Fried Egg. Belgian Frites. Club Roll

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions
20% gratuity will be added to tables of 6 or more.
\$15 per guest for 2 courses. 11am-5pm. January 14th-20st.