

Fenimore's

• NEIGHBORHOOD PUB •

RESTAURANT WEEK MENU 3 COURSE DINNER • \$35 PER PERSON

FIRST COURSE

SELECT ONE

SOUP DU JOUR

chef's selection of the day

CRISPY BRUSSELS SPROUTS GF

bourbon, bacon, parmesan

HARVEST SALAD V GF

mixed lettuce, granny smith apple, dried cranberries, candied pecans, blue cheese, maple balsamic dressing (*half portion*)

CHICKEN WINGS GF

(5) wings, house brined, celery sticks, bleu cheese
choice of sauce: garlic parmesan, house buffalo (mild, medium, hot) or hickory bbq sauce

CLASSIC CAESAR

romaine hearts, parmigiano-reggiano, croutons, house caesar dressing
(*half portion*)

SECOND COURSE

SELECT ONE

BOLOGNESE

beef, pork, veal ragu, paccheri pasta, grana padano cheese

MIXED MUSHROOM BUCATINI V

english peas, dried tomato, porcini truffle crema, parmigiano-reggiano

STEAK FRITES SALAD

grilled 5 oz prime skirt steak, parmesan truffle frites, roasted garlic aioli, house salad

CRISPY CHICKEN SANDWICH

buttermilk fried chicken, lettuce, tomato, special sauce, bread and butter pickle chips, potato bun

THIRD COURSE

SELECT ONE

MEXICAN CHOCOLATE MILK CAKE

fresh berries, tahitian vanilla bean crème anglaise

GELATO

sea salt caramel

V VEGETARIAN | GF GLUTEN FREE

If you have a food allergy, please notify us.

Please note an automatic 20% gratuity will be applied to parties of 8 or more.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

