

Fenimore's

• NEIGHBORHOOD PUB •

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

FIRST COURSE

SELECT ONE

FRENCH ONION SOUP

toasted croute, gruyere cheese

CRISPY BRUSSELS SPROUTS **GF**

bourbon, bacon, parmesan

THE FENIMORE SALAD **V GF**

mixed lettuce, heirloom carrot, radish,
cherry tomato, cucumber, garlic herb vinaigrette
or gorgonzola bleu cheese dressing

HARVEST SALAD **V GF**

mixed lettuce, granny smith apple,
dried cranberries, candied pecans, blue cheese,
maple balsamic dressing

CLASSIC CAESAR SALAD

romaine hearts, parmigiano-reggiano,
croutons, house caesar dressing

SECOND COURSE

SELECT ONE

GRILLED CHICKEN CAVATELLI ALLA VODKA

tomato cream, vodka, fine herbs,
parmigiano-reggiano

FAROE ISLAND SALMON **GF**

red rice pilaf, garlic spinach,
roasted cauliflower, romesco butter

MIXED MUSHROOM BUCATINI **V**

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

STEAK FRITES **GF**

grilled filet, roasted garlic aioli,
parmesan truffle fries

THIRD COURSE

SELECT ONE

BAILEY'S CRÈME BRÛLÉE

VANILLA BEAN GELATO

banana fosters sauce

V VEGETARIAN | **GF** GLUTEN FREE | NO SUBSTITUTIONS

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.*

