



# RESTAURANT WEEK MENU

November 6th & 7th  
*3 Courses for \$45 per person*

## FIRST COURSE

*select one*

### **SOUP DU JOUR**

*Chef's Selection of the Day*

### **THE FENIMORE**

*Mixed Lettuce, Heirloom Carrot, Radish, Cherry Tomato, Cucumber,  
Garlic Herb Vinaigrette or Gorgonzola Bleu Cheese Dressing (V) (GF)*

### **CLASSIC CAESAR**

*Romaine Hearts, Parmigiano-Reggiano, Croutons, House Caesar Dressing*

### **CRISPY BRUSSELS SPROUTS**

*Bourbon, Bacon, Parmesan (GF)*

## SECOND COURSE

*select one*

### **CHICKEN CAVATELLI ALLA VODKA**

*Grilled Chicken Breast, Tomato Cream, Vodka, Fine Herbs, Parmigiano-Reggiano*

### **BOLOGNESE**

*Beef, Pork, Veal Ragu, Paccheri Pasta, Grana Padano Cheese*

### **STEAK AND GRITS**

*Grilled and Sliced 5 oz Black Angus Filet, Organic Stone Ground Smokey Cheddar Grits,  
Southern Roasted Vegetables, Red Wine Butter Sauce (GF)(\*)*

## THIRD COURSE

### **WHITE CHOCOLATE PISTACHIO MOUSSE**

*Dark Chocolate Ganache (V)*



(GF) GLUTEN FREE • (V) VEGETARIAN • NO SUBSTITUTIONS