

# la peg.

@ fringearts

## 'Twas the Bite Before Christmas \$55 per person

### choice of appetizer:

#### New England clam chowder

top neck clams, Benton's bacon,  
Yukon potato

#### grilled octopus

fingerling potato, house-cured pork  
belly, salsa verde

#### fried pork belly

4oz. house-cured pork belly, spicy  
slaw, pickled jalapeno, soy-honey  
glaze

#### burrata citrus green salad

burrata, blood orange, grapefruit, orange,  
bitter greens, date jam, yuzu vinaigrette

#### brussels sprouts

house-cured pork belly, mushroom,  
tomato, shallot, garlic, parmesan  
cheese

### choice of entree:

#### Yankee pot roast

red wine braised short rib, fingerling potatoes,  
bacon brussels sprouts, natural jus

#### roasted half chicken

apple cider braised baby carrots, fingerling  
potatoes, chicken jus

#### Striped Bass

12oz. filet, creamed rainbow swiss chard, sweet  
potato, bacon, brown butter crumbles, lemon

#### 3 meat ragu with pappardelle

pork, lamb, beef, house made ricotta, basil

#### herbed barley and mushrooms

Porcini, king oyster, and maitake mushrooms,  
parsley, thyme, lemon, parmesan cheese

### choice of desserts:

#### flourless brownies

powdered sugar

#### cookie skillet

chocolate chip cookie, vanilla ice cream, caramel  
and chocolate sauce

## Bar Menu:

pub burger \$16  
lettuce, tomato, onion, cooper sharp,  
bacon, sweet potato bun, fries

Buffalo wings \$14  
1lb. wings, blue cheese, celery

parmesan truffle fries \$8  
chives