

# la peg.

@ fringearts

## RESTAURANT WEEK DINNER \$35

### kale salad

pumpkin seeds, roasted squash, pomegranate seeds, honey  
sherry vinaigrette

### new england clam chowder

creamy clam broth, benton's bacon, potatoes, cherry stone clams,  
parsley oil

### foie gras terrine

kumquat jam, ginger bread toast, watercress

### crab cakes

fried cauliflower, lemon sabayon

### country fried quail

grits, red-eye gravy

- - -

### grilled 8 oz. ny strip

grilled broccoli, mashed potato, bourbon sauce

### hang town fry

trout, bacon, fried oysters, grits, collard greens

### thanksgiving dinner

turkey thigh, mashed potatoes, green beans with crispy shallots,  
stuffing, cranberry sauce, gravy

### 1/2 lancaster chicken

roasted sweet potato and butternut squash, spinach, sage jus,  
pomegranate reduction

### cauliflower steak

couscous, chickpea stew, harissa

- - -

### red wine pear cobbler

vanilla ice cream, ginger snap cookie

### chocolate bread pudding

salted caramel sauce, chocolate sauce

### pumpkin spice brûlée

custard with crunchy caramelized sugar

### apple spice cake

white chocolate glaze, pecan caramel sauce

### three scoops

daily selection of house made ice creams and sorbets