

@ fringearts

RESTAURANT WEEK LUNCH \$20

1st COURSE

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

fried cheese curds

marinara dipping sauce

buffalo wings

fried chicken wings, hot sauce, blue cheese dressing, celery

2nd COURSE

spaghetti and meat sauce

slow braised veal, beef and pork, tomato, basil, pecorino romano $\operatorname{\mathsf{pub}}$ burger

80z. patty, brioche bun, grilled red onion and bacon jam, raclette cheese, oven roasted tomato, bibb lettuce, fries

general tso's tofu sandwich

brioche, sesame aioli, broccoli rabe, fries

margherita grilled cheese

house made bread, pesto, tomato jam, mozzarella, provolone, parmesan w/ side salad

DESSERT

red wine pear cobbler

vanilla ice cream, ginger snap cookie

chocolate bread pudding

salted caramel sauce, chocolate sauce