



## Supper Menu

August 26 – September 11, 2021

\$51 for 3 courses

### to start

(choose one)

#### **Caesar Salad**

heart of romaine, fried capers, Reggiano crumble, crisp bacon, radish, preserved lemon + celery seed crouton

#### **Combine House Salad** ☺

heritage greens, fennel, watermelon radish, toasted pumpkin seeds + maple balsamic vinaigrette

#### **Corn Dog Bites**

Grassland Meats longhorn beef frankfurter, banana curry mustard + '352' smoked tomato ketchup

#### **Green Bean Frites**

buttermilk marinated garden beans deep fried until crisp served w/lemon Reggiano aioli

#### **Lobster Roll**

Atlantic lobster, celeriac cream, tarragon, celery, house made potato chip

#### **Mussels Provençal**

garlic, shallots, tomatoes, white wine, Italian flat leaf parsley, crispy capers + celery seed focaccia

#### **Smoked Tomato Panzanella**

grilled focaccia, roasted red peppers, cherry tomatoes, shallots, Reggiano + fried capers w/ smoked tomato vinaigrette

### to enjoy

(choose one)

#### **Norfolk ABC Pizza**

apple, smoked bacon, celeriac cream, Jensen's cheddar, caramelized onions + basil

#### **Cast Iron Chicken**

buttermilk + lemon marinated supreme, sweet corn, red pepper + Reggiano risotto cake, seasonal Norfolk vegetables, garden zucchini caponata

#### **Pork "Wellington"**

prosciutto wrapped tenderloin w/house mustard, leek + cremini stuffing, warm potato salad, seasonal Norfolk vegetables, toasted fennel seed cream

#### **Grilled Bistro Steak** ☺

6oz flat iron, country mash, seasonal Norfolk vegetables w/house made chimichurri or red wine jus

#### **Cioppino**

mussels, scallops, pickerel + shrimp in San Marzano tomato broth w/ roasted fennel, garlic, shallots, grilled corn + celery seed focaccia

#### **Pepperoni + Roasted Mushroom Pizza**

Townsend Butcher's pepperoni, San Marzano tomato sauce, roasted mushrooms + crispy shallots

#### **Y U Ranch Braised Short Rib** ☺

Y U Ranch grass fed beef, country mashed potatoes, seasonal Norfolk vegetables + horseradish jus

#### **Sweet Corn Risotto** ☺

roasted shallots + mushrooms, grilled corn, garden beans, arugula + shaved Reggiano  
**add grilled chicken or shrimp +4.20**

### and...

(to add on)

#### **Perch Taco** ☺

butternut aioli, grilled corn tortilla, pickled salsa, avocado sour cream + fried lemon +4.20

**Best of the Season Norfolk Vegetables** ☺ +4.20

**Warm Spiced Golden Beets** ☺ +4.20

#### **Sizzlin' Skillet of Roasted Mushrooms** ☺

red wine jus glaze +4.20

#### **Side of Combine Seasoned Fries** ☺

fresh thyme + voatsiperifery wild black pepper +4.20

### to finish

(choose one)

#### **Peach Cobbler Pie**

w/Hewitt's French Vanilla ice cream

#### **Coconut Milk Vanilla Crème Brûlée** ☺

topped w/caramelized sugar

#### **Strawberry Cheesecake**

w/Chantilly cream

#### **Lemon Sorbet** ☺

gluten free + dairy free



☺ indicates gluten free items, may not be suitable for celiacs

we are a scratch kitchen, allergies + food sensitivities can be accommodated as best as possible, please inform your server upon arrival  
an automatic gratuity of 20% will be added to groups of 8 or more