

RESTAURANT WEEK

March 16th-29th

Dinner Sunday - Thursday

\$32.95

Menu Subject to Change*

APPETIZER

Little Gem

Mixed radish, pickled red onion,
tarragon and champagne vinegar

Chicken Liver

Caramelized onion, hazelnuts, crostini

Daily Soup

Seasonal preparation

Brussels Sprouts and Egg

Pancetta, bread crumbs, pecorino

ENTREE

Ricotta Ravioli

Mustard greens, roasted beets, brown
butter, candied walnuts

Roasted Chicken

Grilled fingerlings, rapini, whole grain
mustard

John Dory

Spinach, grilled fingerlings, lemon
caper vinaigrette,

Roasted Pork Chop

Sautéed onions, smashed potato,
Calabrian chili

DESSERT

Lemon Tarte

Whipped cream

Chocolate Bread Pudding for two
Vanilla ice cream, creme angles,
chocolate sauce

Olive Oil Cake

Strawberry, hazelnuts

if you have a food allergy
please tell your server or manager

eatatmeritage.com