



Tunes and Tapas

October 12th, 2019, 6-9pm

Jay Burger 12

Grilled 6oz. Burger with Cabot Cheddar Cheese, Lettuce, Tomato, Red Onion, Fries, and Pickle.

Tower Bar Cheesesteak 13

Shaved Steak, Peppers, Onions, Mushrooms, and Fresno Chilies on a Garlic toasted Baguette with a Switchback Ale Cheese Sauce. Served with Fries and Pickle.

Duck Confit and Roasted Wild Mushrooms 12

Baked in Puff Pastry Cups with Bayley Hazen Blue Cheese and Scallions and topped with macerated Raisins and Jalapeño Honey Drizzle.

Pan Seared Lump Crab Cake 14

Served with an Orange Tarragon Gastrique and Lemon Caper Aioli.

Baja Shrimp Tacos 7

Spicy Cajun grilled Shrimp in two Corn Tortillas with Salsa Verde, Diced Red Onions, Shaved Napa Cabbage, and a Cumin Cilantro Drizzle.

Baked Crab Stuffed Oysters 13

Five Crab stuffed Oysters finished with a Blood Orange Tarragon Cream Sauce.

Red Curry Coconut PEI Mussels 12

With Cilantro, Scallions, Basil, Fresno Chilies, and grilled Naan.

Pork Belly Bahn Mi 12

Slow roasted Pork Belly, Fried Onions, Chilies, Scallions, Cilantro, and Spicy Aioli on a Crisp Baguette. Served with Fries and Pickled Vegetables.

Korean BBQ Ribettes 13

Marinated roasted Ribettes with toasted Sesame Seeds, Cilantro, and Cucumber Sesame Slaw.