



Tunes and Tapas

September 14th, 2019, 6-9pm

Jay Burger 12

Local Brault's Beef 6 oz. Burger with Cabot Sharp Cheddar, Lettuce, Tomato, Red Onion, Fries, and Pickle.

Tower Bar Burger 13

Moroccan Spiced Lamb Burger with roasted Garlic Chèvre, Pickled Fennel, Arugula, and Tzatziki Sauce.
Served with Fries and Pickle.

Pork Belly Bahn Mi 12

Marinated slow Roasted Pork Belly, Spicy Mayo, Pickled Vegetables, fried Onions, Fresno Chilies, and Cilantro Leaves on a crispy toasted Baguette. Served with a warm Peanut Scallion Noodle Salad.

Portuguese Mussel and White Bean Chowder 11

Mussels, White Beans, Carrots, Celery, Onions, Fennel, Yukon Gold Potatoes, Chorizo, Roasted Red Peppers, Fresno Chilies, Thyme, Garlic, Micro Sea Fennel, and a White Wine Mussel Broth. Served with grilled Baguette.

Candied Apple Maple Pork Belly and Grits 13

Crispy slow Roasted Pork Belly glazed with Apple and Maple served over Cabot Cheddar Scallion Grits.

Duck Confit Poutine 12

Maplebrook Farms Cheddar Curds, house Gravy, and fried Rosemary and Sage.

Jumbo Lump Crab Cake 14

Served with an Orange Gastrique and Lime Cilantro Crème Fraiche.

Baked Stuffed Jalapeños Wrapped in Bacon 12

Stuffed with Pulled Pork, Cheddar, and Cilantro. Served with Salsa Verde and Pico de Gallo.