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## 2 for \$40 thursdays

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Choose a shared appetizer, two entrées and a bottle of wine from our select menu

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### appetizers

select one


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**SOUP OF THE DAY**  
cups for 2

**FRIED PICKLES**  
batter-fried dill spears,  
spicy cucumber ranch

**FRENCH ONION SOUP CUPS FOR TWO**  
crouton & provolone cheese

 **CRISPY FRIED CALAMARI**  
lemon zest aioli

 **BLUE CRAB HUSHPUPPIES**  
cucumber, zesty tartar

**ZUCCHINI "HAYSTACK"**  
aged asiago, spiced ranch

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### entrées

select two

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 **PORK LOIN SCHNITZEL**  
asparagus, hand-mashed potatoes,  
lemon hollandaise

**PANKO-FRIED PERCH**  
coleslaw, french fries, lemon,  
zesty tartar

 **CHICKEN PICCATA**  
caper, red onion, chardonnay, lemon, butter,  
asparagus, ancient grains 19.99

**WELSHFIELD CHOPPED SALAD  
WITH CHICKEN BREAST** [gf]  
romaine, blue cheese, bell pepper, cucumber,  
tomato, egg, bacon, red onion, oregano vinaigrette

**C.A.B.\* BEEF &  
WILD MUSHROOM STROGANOFF**  
pappardelle, wild mushroom, thyme,  
melted onion, sour cream

**BLACKENED SALMON\***  
legumes, sweet corn, teardrop  
peppers, feta, honey-lime vinaigrette

**CHICKEN PARMESAN**  
spaghetti, basil, aged asiago, mozzarella,  
san marzano sauce

**CHEESE TORTELLINI**  
roasted garlic, lemon,  
alfredo sauce

**CHICKEN POT PIE**  
garden vegetables, fresh herbs,  
puff pastry

 **C.A.B.\* POT ROAST**  
heirloom carrot, hand-mashed potatoes,  
big red reduction

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### wine

ask your server about today's selection

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Brian Bendlak, Chef | [gf] = gluten free

 Welshfield Favorite

\*Certified Angus Beef

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.