
2 for \$44 thursdays

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

appetizers


select one

SOUP OF THE DAY
cups for 2

FRIED PICKLES
panko-crusted 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

CLASSIC CAESAR
romaine, aged asiago, croutons, lemon

BRUSCHETTA
tomato, cucumber, onion, basil, garlic, aged asiago, basil
vinaigrette, balsamic syrup, toasted baguette

entrées

select two

 **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

**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

SEARED BEEF LIVER*
onion, hand mashed potatoes, bacon, brussels sprouts

wine

ask your server about today's selection

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.