

Week of June 3rd thru June 8th

Wheat Penny Dinner Special

Red Rainbow Trout ...26.00

Two griddled fillets of trout are garnished with fresh herbs, roasted cherry tomatoes and a drizzle of housemade lemon oil. So simple, so good!

Wheat Penny Specials

Appetizer

Mussels and Toast 14.00

What could be better than Prince Edward Island mussels steamed open in a heavenly broth of wine and stock with roasted cherry tomatoes and thyme, enriched with butter at the last second and served with thick pieces of toasted focaccia rubbed with a garlic clove. So good!

Pasta

Rigatoni ala Norma 12.00/19.00

Our riff on a classic Italian pasta, we love this combination of our house marinara with roasted eggplant, chickpeas, sautéed spinach and feather-grated Parmesan. Served on imported Rustichella d'Abruzzo rigatoni.

Burger of the Week: The Honey Pot Burger 14.00

Sizzling pork belly is cloaked in savory rosemary honey and set atop a juicy all beef patty with cheddar cheese! We then slide all that deliciousness into a toasty DLM kaiser roll with fresh arugula, sliced red onion, and a swipe of Dijon!

Pizza

Okie Dokie Artichokie 14.95/21.95

A white pizza with Bechamel, Spinach, Fontina, Artichoke Hearts and Garlic Bits

Tarte Flambe 14.95/21.95

A white pizza with Bechamel, Nueske's Bacon, Braised Onions, Fresh Thyme

Matterhorn 13.95/20.95

A white pizza with Shaved Speck, Housemade Ricotta, Spicy Rosemary Honey, EVOO and Freshly-ground Black Pepper