

Public House Sunday Spread

July 9, 2017

Little Gems Caesar Salad, Shaved Parmesan, Sourdough Croutons, Boquerones

> House Made Buccatini and PEI Mussels, Roasted Peppers, Heirloom Tomatoes, Fried Capers and Calabrian Chile

> > &

Garlic Bread

Misty's Frozen Yogurt, Local Blackberries and Candied Pine Nuts

Dinner \$23 per guest

Masi Agricola Tupungato 'Passo Doble', Mendoza 2013 \$25 / 750ml Bottle

Regular menu also available