



CCD FALL RESTAURANT WEEK DINNER

\$35 per person plus tax, gratuity & beverages

BUFFALO CAULIFLOWER Buttermilk Ranch, Celery FIRST COURSE Choose 1

SNAPPER SOUP Sherry Cream, Quail Egg

CHEF'S SELECTION OYSTERS Mignonette, Cocktail Sauce, Fresh Horseradish

TOB CAESAR SALAD

Gem Lettuce Fried Oysters, Brown
Butter Crisp, Garlic Parmesan Dressing

TOB CRAB FRIES Lump Crab, Lobster Butter, Oyster Stoudt & Cheddar Fondue

TOB LOBSTER ROLL
Butter Poached Lobster, Chive,
Celery Seed Mayo,
Lobster Buttered Split Top Bun,
House Fries

SECOND COURSE Choose 1

FRIED OYSTER ROLL
JG Sauce, Iceberg Lettuce, Radish,
Pickled Fresnos,
Lobster Buttered Split Top Bun,
House Fries

FRIED CHICKEN Crystal Glaze, Cauliflower Slaw, Nate's Ranch Dressing, House Fries MARKET FISH Fennel Croquettes, Baby Artichokes, Charred Caraflex Cabbage, Pernod Buerre Blanc

VILLAGE BURGER
8oz House Blend, Sesame Pan
au Lait Roll, Tomato, Boston
Bibb, Smoked Thousand Island,
House Fries

DESSERT Choose 1

SALTED CHOCOLATE BAR Brandied Cherries, Creme Fraiche Whip, Cocoa Crumble ANGEL FOOD SHORTCAKE Macerated Strawberries, Mascarpone Cream Cheese, Basil Crystals

