



## Restaurant Week

### First

Pear, celeriac & roast yellow beet salad, carriage house greens, black pepper & honey vinaigrette

or

Pumpkin & sunflower soup

### Second

Twice baked lobster potato

or

Beet agnolotti, vanilla braised pears

### Third

Pappardelle pasta, seasonal mushroom, pheasant egg, robiola cheese

or

Sea trout, lima beans, horseradish mousse

or

Pork loin, white cheddar grits, swiss chard

or

Veal short ribs, truffled aligot potatoes, piquant sauce

**\$26.09**

Casual contemporary farmstead cuisine from Chef Mark Bodenstein

Chalk is proud to support local farmers and thanks; Luke from EcoGarden, Sheltoewe Farms, Walnut Ridge Acres, Carriage House Farm, and others for keeping as much of our menu as local as possible.

Art is for sale

**Menu will change daily for Restaurant week**