

MAX'S OYSTER BAR

CRA RESTAURANT WEEK MENU 2010

OCTOBER 4 - OCTOBER 10, 2010

FIRST COURSE

(Choice of)

EAGLEWOOD FARMS PORK CHAR SUI

Pickled Starlight Gardens Vegetables, Steamed Buns

CATO CORNERS CHEESE

Four Fields Farm Hot Pepper Relish, Housemade Cracker

SECOND COURSE

(Choice of)

STARLIGHT GARDENS GREENS

Cato Corners Black Ledge Blue, Crisp Holmberg Orchards Green Clap Pears,
Lyman Orchards Cider Vinaigrette

ROSEDALE FARMS BUTTERNUT SQUASH BISQUE

Beltane Goat Cheese Dumplings, Urban Oaks Garlic Chives

ENTRÉE COURSE

(Choice of)

ROASTED STONINGTON PORGIE

Braised Starlight Gardens Greens, Poppa C's Clams, Local Chorizo

SMOKED ROWLAND FARMS PORK CHOP

2 Hour Farm Egg, Fresh Corn Grits, Pickled Onions

DESSERT

(Choice of)

BAKED LYMAN ORCHARDS APPLE

Cinnamon Gelato, Candied Walnuts

\$37.50 PER PERSON BEVERAGES, TAX AND GRATUITY EXCLUDED