

Welcome to SoNo Restaurant Week

Lunch - \$9.95
(choice of one per course)

Appetizer

Sweet Potato Clam Chowder

Chopped Salad

chopped boston & romaine lettuce, baby arugula, green apple, blue cheese, pecans & roasted pumpkin tossed w/ cranberry vinaigrette

Traditional Caesar Salad

house made croutons & parmesan reggiano cheese

Sandwich

Anjou Pear & Boston Lettuce Salad

endive, candied walnuts, blue cheese
& champagne vinaigrette

The Ginger Man Burger

lettuce, tomato, & red onion on toasted English muffin

Grilled Vegetable Panini

grilled Portobello, grilled seasonal vegetables w/ house made mozzarella & balsamic mayo served w/ house made chips

Slow Roasted BBQ Pork

house-made coleslaw on brioche roll w/ sweet potato fries

Beverage

Soda, Iced Tea, Hot Coffee or Hot Tea

proudly offering



(no substitutions or sharing, please.)

Welcome to SoNo Restaurant Week

Dinner - \$19.95

(choice of one per course)

Appetizer

Sweet Potato Clam Chowder

Chopped Salad

chopped boston & romaine lettuce, baby arugula, green apple, blue cheese, pecans & roasted pumpkin tossed w/ cranberry vinaigrette

Traditional Caesar Salad

house made croutons & parmesan reggiano cheese

Maine Lump Crab Cake

mango cilantro jicama salad & smoked chile vinaigrette

Entree

Hard Cider Infused Pork Loin

roasted butternut squash & pearl couscous

Breaded Pork Weiner Schnitzel

fresh lemon, herb spaetzle & braised red cabbage

Chicken Scarpariello

French cut chicken w/ cherry peppers,
fresh lemon & mashed potatoes

Fish & Chips

beer battered Pacific cod filet, hand cut fries,
coleslaw & tartar sauce

Sausage Plate

German knockwurst steamed in Lager w/ applewood smoked bacon
sauerkraut, Yukon gold potatoes & grilled bread
served w/ Ginger Man beer mustard

Dessert

Derby Pie

cinnamon ice cream

Brownie Sundae



proudly offering



(no substitutions or sharing, please.)