

THE CHELSEA

## The Chelsea Restaurant Week Menu

Lunch \$15

### **Sheep's Milk Ricotta**

olive oil soaked and grilled garlic bread with herbs

### **Pot of Fries**

chimichurri, Heinz '59', and an aioli made from bagna cauda 'the Italian dunk'

### **Squash Soup**

finished with a dollop of crushed amoretto filled mascarpone & fried sage

### **Baby Lettuces**

warm goat cheese rolled in crushed potato chips, grilled onions, sherry vinegar

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### **Chop It Salad**

Asian style; market greens & veggies, soy soaked chicken, crunchy peanuts & noodles, ginger vinaigrette

### **Chelsea Burger**

Craft Butchery's finest, brioche, cheddar dip, sweet-sour onions, bacon bits, fries & pickles

### **Fish**

caught, grilled, nestled onto brioche with olive-garlic-basil puttanesca, arugula and sweet potato fries

### **Grilled Cheese-BLT**

melting cheddar-bacon panini, gazpacho shot, greens with bacon dressing

### **Pasta**

garganelli noodles with fall squash sauce, sage brown butter, amoretto, parmesan and a soft egg

**The Chelsea Restaurant Week Menu**  
**Dinner \$30**

**Sheep's Milk Ricotta**

olive oil soaked and grilled garlic bread with herbs

**Beets**

crushed hazelnuts, vincotto, caramelized goat cheese, mozzarella pearls, and beet paint

**Classic Shrimp Ceviche**

citrus, cilantro, pico di gallo and spice with chips

**Squash Soup**

finished with a dollop of crushed amorette filled mascarpone & fried sage

**Baby Lettuces**

warm goat cheese rolled in crushed potato chips, grilled onions, sherry vinegar

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**Chicken 'Scarpello'**

crispy skin breast & robusto grilled thigh, SPICY cherry peppers and veggie hash

**Pan-Seared Organic Scottish Salmon**

smooth whipped parsnips, charred baby brussels sprouts and blood orange beurre rouge

**Baby Back Pork Ribs**

falling off the bone onto a pile of bistro fries, pecan slaw, and smoky BBQ

**Chelsea Burger**

Craft Butchery's finest, brioche, cheddar dip, sweet-sour onions, bacon bits, fries & pickles

**Pasta**

garganelli noodles with fall squash sauce, sage brown butter, amorette, parmesan and a soft egg

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**Churros**

'spanish doughnuts' with warm chocolate-hazelnut dip

**Apple Crumble**

warm local apples, brown sugar crumble, scoop of vanilla