

REYNOLDS TAVERN LUNCH

Restaurant Week Menu February 20-26 2017

LUNCH ENTRÉE SELECTIONS

GRILLED MEATLOAF

Our special blend of short rib, ground chuck, and hangar steak hand blended with vegetables, oven roasted. Served with red bliss mashed potato, haricot verts.

BUTTERMILK FRIED CHICKEN

Hand battered in Buttermilk and fried golden, veal demi, red bliss mashed potato and haricot verts

GYPSY SALAD

Mixed Greens, Champagne vinaigrette, sunflower seeds, Gorgonzola crumbles, grape tomato, oven roasted portabella mushroom slices

DESSERT

TEA CAKES PLATE

Assortment of our house made tea cakes and pastries

CARAMEL POUND CAKE

Served warm with Caramel Cream sauce

LIQUID TRUFFLE

Our "drinking chocolate" dessert with coconut milk, dark chocolate, cocoa powder, and a bit of honey.