



## KITCHEN

(Please see black board for specials)

### Start

**Grilled Romaine Salad fried capers, croutons** with a Ceasar style dressing 6 \*(contains raw egg)

**Mussels and Clams** in a white wine and tasso ham sauce served with grilled bread 7

**Pork Rillettes** with house made crostini 7 \*

**Grilled Asparagus**, with house made bacon, grated egg, grilled baguette, sherry vinaigrette 7 \*

**Branch Board**, pate, mortadella, pickled vegetables, arugula fennel salad, grilled bread, seasonal fruit 10

Roasted Red Potatoes with a chipotle lime aioli 5 \*

### Main

**Spring Vegetables and Orecchiette Pasta** tossed with a shallot and lemon cream sauce 11 \*

**Grilled NY Strip Loin** garlicky mustard greens, mashed potatoes, demi-glaze 19

**House made Pork Sausages** served atop a farro, currant, red onion and arugula salad 13.

**Duck Leg Confit** served in a cazuela with a great northern white bean ragu 14

**Pork Loin chop** roasted fingerling potatoes, broccoli rabe, golden beet chutney 17

**Branch Beef Burger** with arugula, shaved fennel salad 11 add cheddar or swiss 1 add house made bacon 2

**Confit of Albacore Tuna Salad Sandwich** olive tapenade, arugula and grilled spring vegetables 13

### Dessert

**Bread Pudding** with a bourbon caramel sauce 6

**Banana Split** with chocolate and bourbon caramel sauce 6

Chef Larry Tavernetti Sous Chef Justin Calvin

\*2.00 off at happy hour 5 - 7