

# Avon Restaurant Week | A Harvest Through the Centuries

A celebration of the land, the families, and the flavors that helped Avon grow

Prix Fixe 3 Course Menu | \$42.95 (doesn't include tax or gratuity)

## From the Hearth | First Course

### Corn Chowder

Classic corn chowder, garnished with fresh herbs

### New England Clam Chowder

Tender clams, potatoes, cream served with oyster crackers

### Maple Glazed Pork Belly

Crispy pork belly with maple glaze and apple cider reduction

### The 250 Harvest Salad

Baby greens, sliced apple, goat cheese, cranberries, candied nuts, strawberry vinaigrette

## The Farmer's Table | Main Course

### Yankee Pot Roast

Slow-braised beef, baked potato, winter vegetables, rich pan gravy

### Roasted Homestead Chicken

Herb roasted chicken, wild grain rice pilaf, honey glazed baby carrots

### Classic Baked Haddock

Buttery cracker crumb topping, lemon, fresh herbs, creamy whipped potatoes

### Butternut Squash Ravioli

Brown butter, candied walnuts, sage, aged parmesan

### Farmhouse Braised Beef Short Rib (add \$9)

Slow braised beef short rib, red wine cider au jus, winter vegetables, creamy whipped potatoes

## Sweet Ending | Dessert

### Apple Pandowdy

Spiced apples and rustic golden pastry served warm, topped with vanilla ice cream

### Maple Crème Brûlée

Vanilla bean custard, Connecticut maple sugar crust

### Chocolate Pot de Crème

Silky dark chocolate custard, honey whipped cream with a side of mixed berries

*\*Fully cooked meats and seafood greatly reduces the risk of food borne illness. We take food allergies seriously. Please notify your server of any food allergies when ordering. Items are cooked to order, and may be served to your liking, or contain raw or uncooked ingredients.*



Avon's roots are firmly planted in rich farmland that shaped the town long before it became what we know today. Early families worked the land with grit and ingenuity, cultivating crops, raising livestock, and building a community centered on agriculture and stewardship. In honor of this history, our Restaurant Week menu tips its hat to this farming legacy, drawing inspiration from seasonal ingredients, hearty traditions, and the simple joy of gathering around the table.

Scan to win

