



deadhorse hill

281 main street worcester, massachusetts
saturday, february 2nd 2019

raw bar

half dozen today's oysters* 22
with lemon, cocktail sauce & mignonette

wild belon (damariscotta, me)
moon shoal (barnstable, ma)
pleasant bay (orleans, ma)

small

warm olives & brookford farm feta 9

caesar salad | little leaf greens, croutons, grana padano* 11

millbrook ranch venison tartare | umeboshi, pickled daikon, horseradish* 17

split pea & soppressata soup 11

crispy mustard spätzle | brussels, crème fraîche, lemon vin 15

southern fried chix thighs | honey & hot sauce 16

cheese & charcuterie 25

whipped duck rilette, duck liver mousse, brookford farm camembert, rosemary plum compote, toast

pasta

parmesan risotto | braised hazelnuts, vermont honey, beets* 24

rigatoni | royal red shrimp, xo sauce, scallions* 24

bucatini | shortrib ragu, cherry tomato marinara, ricotta 24

large

filipino sinigang sour stew | poached striped bass, smoked pork & coconut broth, tamarind* 29

atlantic swordfish | pistachio, feta, baba ganoush* 28

fried turbot alla marechiara | cherry tomato, garlic, shrimp fumet* 30

half roasted chicken | brussels sprouts, duck fat potatoes, green apple 28

21 day dry-aged duck breast | roasted turnips, yellowfoot chanterelles, asian pear 32

braised short ribs | golden pommes, mushrooms, roasted carrots 32

for 2

huge dry-aged
rib-eye*
110

horse feast

let the chef decide 85/pp
optional beverage pairing 35

our horse feast is a family style dinner
enjoy a menu thoughtfully curated by our
kitchen

participation of the entire table is required.

*please inform your server if a person in your party has a food allergy

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.