



deadhorse hill

281 main street worcester, massachusetts
friday, november 30th 2018

raw bar

mix & match half dozen oysters* 22
with lemon, cocktail sauce & mignonette

beach point (barnstable, ma)
mants landing (brewster, ma)
spinney creek (eliot, me)

small

warm olives & brookford farm feta 9
caesar salad | little leaf farm greens, croutons, grana padano* 11
bluefin tuna tostada | avocado, sesame seeds 22
the persistence of brassicas | fried cauliflower, fish sauce vin, mint 12
roasted honeynut squash | kunik, candied nuts, sesame toast* 15
nantucket bay scallops | japanese river crab, fried tofu, fuji apple dashi* 22
southern fried chix thighs | honey & hot sauce 16

grains

crispy mustard spätzle | brussels, crème fraîche, lemon vin 15
doppio raviolo | fall mushrooms, carrot ricotta, pickled cranberries 24
parmesan risotto | braised hazelnuts, vermont honey, beets* 24

large

atlantic swordfish | pistachio, feta, baba ganoush* 28
baked salmon | cabbage kimchi, sushi rice, banana leaf 27
coq au vin | lardons, pommes purée, roasted mushrooms, rainbow carrots 32
veal chop valdostana | prosciutto, mozzarella, marsala mushroom sauce, rice 50
aged duck breast | broccoli rabe, heirloom beans, orange fennel marmalade 29
grilled delmonico steak | confit taters, wildwood mushrooms, roasted carrots, whiskey jus* 34

centerpieces

huge dry-aged
prime ribeye*
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.