



deadhorse hill

281 main street worcester, massachusetts
sunday, november 4th 2018

raw bar

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

beach point (barnstable, ma)

warren cove (plymouth, ma)

glidden point (damariscotta, me)

wild belon (damariscotta, me)

small

tsukemono | assorted pickles 9

cherry caesar salad | gem lettuce, cran-pecan croutons, locatelli* 14

honeycrisp apple salad | fall radish, pickled ginger & perilla 13

bluefin toro crudo | shaved matsutakes* 22

southern fried chix thighs | honey & hot sauce 16

grains

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

doppio raviolo | matsutake, carrot ricotta, mushroom broth 24

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

large

atlantic swordfish | hen-of-the-woods mushrooms, pistachio, feta, baba ganoush* 28

fried whole flounder | miso-soy glaze, toasted pinenuts 28

baked salmon | cabbage kimchi, sushi rice, banana leaf 27

pan roasted jerk chicken | oyster mushrooms, brussels sprouts, heirloom squash 29

brookford farm pork chop | braised greens, hakurei turnips, ramp jam 26

grilled denver steak | pommes aligot, 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.

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