



deadhorse hill

281 main street worcester, massachusetts
wednesday, december 5th 2018

raw bar

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

spring creek (barnstable, ma)

first encounter (brewster, ma)

spinney creek (eliot, me)

japanese sea bream sashimi* 26
sterling caviar, perilla,
littleneck clam & saffron aioli

bluefin tuna tostada* 22
avocado, sesame seeds

small

warm olives & brookford farm feta 9

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

the persistence of brassicas | fried cauliflower, fish sauce vin, mint 12

roasted honeynut squash | kunik, candied nuts, sesame toast* 15

fish bits | fish sauce vinaigrette 15

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 daikon 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

duck cassoulet | broccoli rabe, heirloom beans, orange fennel marmalade, breadcrumbs 32

chimney hill lamb belly | confit taters, wildwood mushrooms, roasted carrots, whiskey jus* 29

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.