



# deadhorse hill

281 main street worcester, massachusetts  
sunday may 6th 2018

## raw bar

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

beach plum (buzzards bay, ma)

glidden point (damariscotta, me)

belon (damariscotta, me)

mt. desert (bar harbor, me)

carolina shrimp cocktail 15  
cocktail sauce

fried fish head\* 15  
fish sauce vinaigrette

## small

tsukemono | assorted pickles 9

berkshire ramp salad | little leaf greens, ramp butter, radishes, bonito, sesame 14

seared hokkaido scallop | white peony tea, ramp oil\* 14

local shellfish soup | mussels, littlenecks, razors, saffron fumet, ramps 19

duck leg confit | wildwood mushrooms, pistachio, ramp mayo\* 18

southern fried chix thighs | honey & hot sauce 16

pig head tacos | tomatillo salsa, guacamole, cilantro 15

tinned sardines & house made charcuterie\* 20  
with pickled onions & toast

## grains

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

spaghetti | massachusetts ramps, aglio e olio, pecorino 24

pappardelle | veal bolognese, kale, grana cheese 24

## large

arctic char | thai coconut broth, tamarind, sushi rice 29

pan roasted jerk chicken | rice & beans, spicy jamaican jerk sauce, cilantro 27

shire farm porchetta | chinese chives, kumquats, smoked soy\* 27

chimney hill mutton roulade | green plum, green almond, sabzi, golden raisin, smoked eggplant\* 26

braised short rib | vermont heirloom beans, spinach, tahina & ginger-fennel vin\* 36

## centerpiece

whole fried fish 40  
ramp piccata

36 oz 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.

keep up with what's happening, follow us on facebook, instagram @deadhorsehill and twitter @deadhorse\_hill

today's menu was made possible by:

crust bakeshop  
evan the forager  
lettuce be local  
sparrow arc farm  
red fire farm  
medusa brewing  
3 cross brewing  
five fork farms  
shire beef  
four star farm  
anne fish  
walker farm  
creekstone farm  
la belle farm  
niman ranch  
chimney hill farm  
laprade & sons  
sugar house  
royalton farms  
medusa brewing co.  
spring-rock farm  
sweet georgia p's  
cooper's dairy farm  
foraged & found  
north star sheep farm

great brook trout farm  
tasty harvest shrimp  
cold harbor brewing  
rhei-maid  
ron darling  
worcester wares  
MEM tea imports  
in pursuit of tea  
brookford farm  
parlor coffee roasters  
seiler peanut farm  
provitello farms  
dole & bailey  
oak & stone farm  
ben the mushroom man  
grace hill farm  
hathaway farm  
YouTube  
food-jared forman  
drinks-sean woods  
paperwork-bert lavalley  
gm/wine-julia auger  
cdc/pastry-robin clark

and the letter...

Ww