



# deadhorse hill

281 main street worcester, massachusetts  
saturday june 9th 2018

## raw bar

- mix & match half dozen oysters\* 22
- with lemon, cocktail sauce & mignonette
- little harbor (onset, ma)
- ichabod flats (plymouth, ma)
- island creek (duxbury, ma)
- glidden point (damariscotta, me)
- carolina gulf shrimp 15
- cocktail sauce, lemon

## small

- tsukemono | assorted pickles 9
- berkshire ramp salad | little leaf greens, ramp butter, radishes, bonito, sesame 14
- seared baby zucchini | green almond, sabzi, golden raisin, smoked eggplant\* 14
- grilled asparagus | mangalitsa prosciutto, buffalo mozzarella, aged balsamic\* 18
- sautéed maine mussels | grana padano churros, fried thyme 18
- soft shell crab | spring peas, asparagus, ramp kimchi 20
- southern fried chix thighs | honey & hot sauce 16

## grains

- crispy mustard spätzle | peas, crème fraiche, lemon vin 15
- lasagna | berkshire ramps, golden pomodoro, locatelli 24
- pappardelle | veal bolognese, kale, grana cheese 24

## large

- sea scallop | baby bok choy, chinese chives, kumquats\* 30
- arctic char | thai coconut broth, tamarind, sushi rice\* 29
- pan roasted jerk chicken | rice & beans, spicy jamaican jerk sauce, cilantro 27
- roast mangalitsa pork loin | seared broccolini, ramp mayo, bread crumbs\* 28
- prime rib roast | porcini, smashed purple potatoes, hollandaise\* 30

## centerpiece

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.

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