

Twenty8 Hearth Menu

BEGINNINGS

New England Clam Chowder <i>native clams, cream, potatoes</i>	6
Shrimp Cocktail <i>local wild caught jumbo shrimp, cocktail sauce</i>	11
Caesar Salad <i>parmesan crisp and garlic croutons</i>	10

FROM THE OPEN HEARTH

Flat Breads

Shrimp <i>roasted peppers, goat cheese, kalamata olives, scampi butter, basil</i>	15
Twenty8 <i>grilled chicken, roasted garlic, artichoke hearts, crisp prosciutto, fresh mozzarella</i>	14
Four Cheese <i>ricotta, fresh mozzarella, goat, parmesan, drizzled with basil oil</i>	12

ENTRÉES

All entrees served with mashed potatoes or rice and Chef's choice of vegetable

Pan Seared Salmon <i>lemon butter sauce</i>	20
Herb Roasted Half Chicken <i>lemon rosemary</i>	19
Bacon Wrapped Meatloaf <i>mushroom reduction</i>	24

DESSERTS

Cheesecake <i>graham cracker crust, crystallized pear chip, caramel sauce</i>	7
Apple Cranberry Crumble <i>fresh cranberries and sweet apple topped with an almond crumb topping cinnamon and whip cream</i>	7
Red Berry Panna Cotta <i>sweet fresh berries atop a light vanilla panna cotta and cookie crust with raspberry sauce and fresh berries</i>	7

