MARCH MENU - DAVESTÉ KITCHEN by Flock

ROLLS

Flock Lobster \$19

Sumptuous portion of chilled Maine lobster, hint of mayonnaise and lemon, fresh celery, herbs, toasted bun

Vineyard Chicken Salad \$12

Lightly poached chicken, dressing of mayonnaise, grapes, fresh herbs, toasted bun

Mediterranean Medlev \$12

Hummus spiced with lemon and garlic, chickpea, chopped avocado, locally-sourced cucumber, tomato, fresh herbs, romaine wrap

All-Beef Hot Dog \$5

Nathan's famous dog, toasted bun, condiments

AVOCADO BASE

Flock Lobster

\$22

\$15

ry sharing!

Sumptuous portion of chilled Maine lobster, hint of mayonnaise and lemon, fresh celery, herbs, whole sliced avocado

Vineyard Chicken Salad

Lightly poached chicken, mayonnaise dressing, grapes, herbs, whole sliced avocado

Mediterranean Medley \$15

Hummus spiced with lemon and garlic, chickpea, chopped avocado, locally-sourced cucumber, tomato, fresh herbs, whole sliced avocado

All-Beef Hot "Dogocado" \$8

Nathan's famous dog, whole sliced avocado, condiments

Avocado Sampler

Why choose just one? Three sliced avocado halves, each topped with one of our signature salads - a great way to sample Flock lobster, vineyard chicken and mediterranean medley!

St Patrick's vibes!

THIS MONTH'S SPECIALS SIDES & SWEETS

Shepherd's Pie \$14.50

Braised beef and lamb, peas, carrots, , hearty mashed potato, shaved cheddar

Bangers and Mash \$12

Imported authentic "banger" sausages, sliced and served with onion in traditional gravy, hearty mashed potato

Reuben ala Flock \$17

Lashings of corned beef, sauerkraut, swiss cheese, butter toasted thick-cut rye, side of thousand island dressing

Oatmeal Stout Brownie

Handmade by Pastry Chef Hayley, featuring Davesté's own oatmeal stout

Fruit Bowl \$5

Fresh strawberries, red grapes

Cape Cod Chips \$2

Original sea salt, 1.5oz bag

Food orders can be placed at the bar and pick up is in the Tasting Room



v St Pats 3.23

\$6