

BABYLON CARRIAGE HOUSE



FALL RESTAURANT WEEK 2018

\$29.95-3 COURSE MENU

ENDS AT 6:00PM SEATING SATURDAY

ADD A WINE FLIGHT OR A BEER FLIGHT FOR JUST \$12

First Course

SOUP OF THE DAY

BUTTERNUT SQUASH
PUMPKIN SEEDS/COCONUT/CRÈME FRAICHE

BCH THAI CALAMARI

PEANUTS/CILANTRO/SESAME SEEDS/SWEET THAI CHILI GLAZE/LIME

P.E.I. MUSSELS

TOMATO/SCALLION/BLEU CHEESE CREAM SAUCE

FRIED FRESH MOZZARELLA

HERBED BREAD CRUMB/CAPER MARINARA/BASIL

PUMPKIN RAVIOLI

BROWN BUTTER

FALL CHOPPED SALAD

MESCLUN LETTUCE/WALNUTS/CORN/FRESH MOZZARELLA/DRIED CRANBERRIES
BACON/ROASTED RED PEPPERS/TRUFFLE AIOLI

Second Course

BLACKENED FILET TIPS OVER PENNE

BLEU CHEESE PORCINI CREAM SAUCE

BRAISED SHORT RIB

ROASTED VEGETABLES/MASHED POTATO/AU JUS

MARYLAND CRAB STUFFED FLOUNDER

PRIMAVERA BASMATI RICE/LOBSTER CREAM SAUCE

MARINATED SKIRT STEAK*

MASHED POTATO/SAUTÉED SPINACH

STUFFED PORK LOIN

MUSHROOMS/SPINACH/CABBAGE/POTATO DUMPLING/PAN GRAVY

BCH MARINATED B.L.T. BURGER*

CHEDDAR CHEESE/BACON/LETTUCE/TOMATO/RED ONION/HAND CUT FRENCH FRIES

Upgrade Option:

**FILET MIGNON WITH MASHED POTATO AND SPINACH
ADDITIONAL \$15**

Third Course

NY CHEESECAKE

HOUSE MADE/RASPBERRY DRIZZLE

PUMPKIN BANANA BREAD PUDDING

WHIPPED CREAM

BROWNIE ALA MODE

*ITEMS CAN BE COOKED TO YOUR LIKING. CONSUMING RAW OR UNDERCOOKED MEATS, FISH OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

† BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY
NO SHARING

**MENU SUBJECT TO CHANGE BASED ON AVAILABILITY