VISITING CHEF SERIES

WEDNESDAY MARCH 28TH

Carnitas Taco
Shredded Braised Pork, Charred Pineapple Salsa, Pickled Red Onion, Cilantro, Cotija Cheese, Avocado Puree, Corn Tortilla
(Made with Gluten Free Ingredients)

Sweet Potato Taco
Salsa Verds, Cilantro, Vegan Chipotle Aioli, Fried Shallots, Corn Tortilla

Brunch Hot Dog
All Beef Hot Dog, Crispy Hash Browns, Fried Egg Aioli, Tabasco, Griddled Bun

Fruity Pebbles Pancakes
Fruity Pebbles Anglaise, Powdered Sugar

Buffalo Chicken Pizza
Crispy Chicken, Fontina Cheese, Caramelized Onions, Blue Cheese Dressing, Buffalo Sauce

White Pizza
Fontina, Goat Cheese, Mozzarella, Honey Crisp Apple, Honey

Salmon Poke
Wakame Salad, Edamame, Pickled Ginger, Sushi Rice, Purple Cabbage, Sesame Seeds, Cucumber, Fried Shallot, Avocado, Orange-Ginger Dressing, Miso Aioli

Braised Short Rib
Braised Beef Short Rib, Truffle Mac and Cheese, Fried Onion Strings

Brownie Sundae
Vanilla Ice Cream, Flour-less Brownie, Whipped Cream, Chocolate Sauce, Maraschino Cherry

Carrot Cake Fritters
Cream Cheese Icing

DINNER STARTS AT 5PM

Executive Chef Nick Dixon
Chef Nick Dixon has been introducing creative and home-spun American fare to the city of Boston for over twelve years. Nick opened Lincoln Tavern and Restaurant in South Boston as executive chef in 2012 and hasn’t slowed down since. Not only is Nick known for his crave-worthy wood fired cooking and signature take on classic American dishes, but he has also since helped in establishing Southie as a dining destination.

www.lincolnssouthboston.com
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