

company of the cauldron



**Company of the Cauldron Dinner**  
**Serving Dinner Thursday September 17<sup>th</sup> thru Monday September 21<sup>st</sup>**

**Take out Menu available Friday, Saturday and Sunday**  
**Pick up curbside 5:30 to 6:00**

<b>"The Madaket Lobster Lunch Box"</b>	<b>\$42.50</b>
<b>Fried Chicken Dinner (4 pieces)</b> <i>(Warm potato salad, Cole slaw, biscuit, Strawberry Shortcake)</i>	<b>\$40</b>
<b>SRF Kurobuta Pork Spare Rib Dinner</b> <i>(Baked Potato, brussels, biscuit, Strawberry Shortcake)</i>	<b>\$42.50</b>
<b>Bucket-O-Fried Chicken (8 pieces no sides)</b>	<b>\$35</b>

**Sides**

<b>Caesar Salad</b>	<b>\$16 (feeds 2)</b>
<b>Potato Salad</b>	<b>\$10 (for 2) \$30 quart</b>
<b>Cole Slaw</b>	<b>\$10 (for 2) \$30 quart</b>
<b>Roasted Brussels maple syrup balsamic vin</b>	<b>\$14 (for 2)</b>
<b>Country Biscuits (4)</b>	<b>\$10</b>
<b>Strawberry Short Cake</b>	<b>\$10 each</b>
<b>Jumbo Chocolate Chip Cookie (2)</b>	<b>\$7</b>
<b>Fresh Lemonade 32oz</b>	<b>\$7</b>

**DINNER MENU THIS WEEK**

**DUE TO THE COVID-19 VIRUS WE HAVE LIMITED SEATING TO KEEP EVERYONE SAFE**

**Thursday, September 17<sup>th</sup> / one seating at 7:00 / \$110 plus tax and gratuity**

**The Company Popovers Vermont Butter**  
**Panzanella Salad** Bartlett field tomatoes, garlic croutons, marinated cucumbers, garden arugula pesto  
**Beef Wellington** cremini mushroom farce, buttered broccolini with shaved garlic, Foie Gras Demi glacé  
**Dessert is Chef's Choices for tonight**

**Friday, September 18<sup>th</sup> / one seating at 7:00 / \$125 plus tax and gratuity**

**The Company Popovers Vermont Butter**  
**Panzanella Salad** Bartlett field tomatoes, garlic croutons, marinated cucumbers, garden arugula pesto  
**Surf & Turf "Maine Lobster Tail & Prime Filet Mignon wrapped in House smoked bacon"**  
creamy polenta, grilled Delta asparagus, demi-glace  
**Warm Almond Torte fresh berry compote chantilly cream**

**Saturday, September 19<sup>th</sup> / one seating at 7:00 / \$110 plus tax and gratuity**

**The Company Popovers Vermont Butter**  
**Panzanella Salad** Bartlett field tomatoes, garlic croutons, marinated cucumbers, garden arugula pesto  
**Double "R" Ranch Roasted Ribeye** dauphinoise potatoes, roasted zucchini au gratin, red wine demi  
**K & M Chocolate Pot de crème chantilly cream**

**Sunday, September 20<sup>th</sup> / one seating at 7:00 / \$90 plus tax and gratuity**

**The Company Popovers Vermont Butter**  
**Panzanella Salad** Bartlett field tomatoes, garlic croutons, marinated cucumbers, garden arugula pesto  
**Fried Chicken & Belgium Waffles** maple syrup, Bartlett Farms Corn on the Cobb, smashed potato  
**Apple cake with bourbon glaze, whip cream**

**Monday, September 21<sup>st</sup> / one seating at 7:00 / \$135 plus tax and gratuity**

**The Company Popovers Vermont Butter**  
**Panzanella Salad** Bartlett field tomatoes, garlic croutons, marinated cucumbers, garden arugula pesto  
**Roasted Maine Lobster/2-Lb** lobster & crab filled, stone cut creamy polenta, Bartlett's Corn casserole  
**Crème Brûlée short bread cookie**

**Closed Tuesday & Wednesday**

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**JOSEPH KELLER Executive Chef and Owner**  
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**companyofthecauldron.com**