

ABLE EBENEZER  
**FORUM**  
*Ale Dinner*

COCKTAIL  
HOUR

STATIONARY

ARTISAN CHEESE & CHARCUTERIE  
HOUSE MADE SEASONAL SPREADS & PICKLES,  
BAGUETTE, CRACKERS

PASSED

PASTRAMI CURED SALMON  
WHIPPED CREAM CHEESE, FRISÉE, CROSTINI  
FRIED OYSTER SLIDER  
MARINATED ROMA TOMATO, CREOLE MUSTARD  
SEAFOOD SAUSAGE  
MISO AIOLI, PICKLED VEGETABLES, LETTUCE WRAP  
SAKE GRILLED PEAR  
STICKY SOY, PICKLED GINGER, BASIL

VICTORY NOR DEFEAT  
(DOUBLE IPA)

FIRST

FALL SALAD

APPLE, BUTTERNUT SQUASH, BOURSIN, SWISS CHARD,  
MICRO GREENS, HAZELNUT, GINGER POMEGRANATE

LA MÈRE MARIANNE  
(CULINARY ALE)

SECOND

CRISPY CONFIT DUCK LEG  
POBLANO PEPPER HASH, SLOW EGG, MAQUE CHOUX

BURN THE SHIPS  
(SMOKED IPA)

MAIN

SALUMI BOLOGNESE STUFFED DELICATA  
PUMPKIN RICOTTA, KALE

HOMECOMING  
(HARVEST PUMPKIN ALE)

DESSERT

CARAMEL APPLE CAKE  
SPICED BEER SPONGE, APPLE, SMOKED CARAMEL,  
CRÈME FRAÎCHE MOUSSE, CARAMEL GANACHE

GLORY NOT THE PREY  
(NEW ENGLAND IPA)

EXECUTIVE SOUS CHEF JUSTIN LUNSFORD