Mother's Day

Appetizers

Spinach and Artichoke Dip	7.50
Blue Hill Mussels for two	14
Crab and Shrimp Cakes	10.75
Aged meat and cheese board	9
Fried Green Tomatoes (seasonal)	7.50
Fried smoked mozzarella	6.75

Pasta

Seafood and Steaks

Three-cheese Tortellini 15.75

with crumbled fennel sausage. Comfort food.

Homemade Ricotta Gnocchi 15.75

hand rolled, fresh cream, butter, asiago, spinach

The Gnocchi Pair 17.75

one side ricotta gnocchi, the other side meatballs and sauce. Blend the sauces to create one spectacular taste of your own

Palumbo's Classic Pasta & Meatballs 14.75

homemade red sauce and meatballs

Chicken and Pork

Double Cut Pork Chop 19.50

With bacon, pecan, and apple chutney, and creamy risotto

Selah Chicken 16.75

fillet of chicken, lightly breaded, finished with a cream sauce. Choice of side.

Pecan Chicken 16.99

lightly-breaded chicken breast, richly adorned with caramelized sugar, pecan sauce. Choice of side.

Chicken Française 16.75

chicken breast, flour-dusted and sautéed with fresh lemon. Choice of side.

All dinners include homemade bread, Selah butter, and house salad.

Fried Haddock and Greens

light and flakey fillet with sauteed greens. Choice of side.

Braised Short Ribs 27.75

16.99

25.75

Tender and savory, with creamy risotto.

Steak de Boucherie 23.75

A Flat-Iron steak, seared on a cast-iron skillet, with sautéed onions. Choice of side

Buttered Steak and Shrimp

a Flat-iron steak, seared on a cast-iron skillet cooked with butter, then sautéed with shrimp, then butter again. Choice of side.

Double up the Shrimp 28.50

Salad

Fu Fu Salad upgrade 3.75

upgrade a Selah salad w/ feta, dried cranberries, almonds, raspberry vinaigrette

The Soho Salad 12.75

slow-roasted chicken, tomato, olives, hard-boiled egg, feta, bacon on field greens, with Selah's homemade balsamic dressing

Sides

Stock pot wild rice Double red potatoes

Vegetable of the day

There is a \$10 charge for bringing in outside cakes.

A 20% gratuity may be added for parties over 6 persons