

CRUST Oneida County Restaurant Week THREE COURSE MENU



Wild-Caught Quahog Clam, Potato, Herbs, Cream



Chopped Shrimp, Orzo, Vinaigrette, Cucumber, Tomato, Onion, Feta, Dill

Knuckle and Claw, Mayo, Citrus, Herb, Bib Lettuce and Brioche Split Top Roll