



DINNER

BEGINNINGS...

TRIO OF DEVILLED EGGS – CAJUN, PESTO, CLASSIC 6

CAJUN SPICED CRABCAKE WITH VODOO SAUCE 12

FRIED IPSWICH CLAMS, HERBED REMOULADE 14

SALAD OF RAW SHAVED SUMMER SQUASH, REGGIANO-PARMAGIANO,
PINE NUTS, CANDIED LEMON VINAIGRETTE 8

MINI CHICKEN PARM MEATBALLS, GARLIC TOAST, ROASTED TOMATO 9

SALAD OF BUTTER LETTUCE, CUCUMBER, BLUEBERRY, GOAT CHEESE VINAIGRETTE 9

SALAD OF BABY LETTUCES, ROQUEFORT, POACHED PEAR,
PECANS, SHERRY VINAIGRETTE 9

THE MAIN EVENT...

SLOW ROASTED LONG ISLAND CRESCENT DUCK, SWEET POTATO PUREE,
HARICOT VERTS BLACKBERRY THYME GASTRIQUE 29

NY STRIP STEAK FRITES, FINES HERBS CHIMICHURRI, FRIES 24

PAN ROASTED GOFFLE FARM CHICKEN BREAST, STUFFING “SOUFFLÉ” WHIPPED POTATO,
SPINACH, PAN JUS 22

CEDAR PLANKED FAROE ISLAND SALMON, BLUEBERRY VERJUS, SWEET POTATO
AND CHEDDAR GRATIN, ASPARAGUS 25

CRACKER CRUSTED COD, BLACK RICE PILAF, SWISS CHARD,
HERB BEURRE BLANC 24

PRETZEL CRUSTED PORK SCHNITZEL, STONE FRUIT AND
POMMERAY COMPOTE, ARUGULA 19

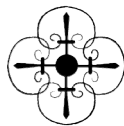
DESSERTS

LIVELY LEMON TART, MERINGUES 9

SELECTION OF HOMEMADE ICE CREAMS 9

CHOCOLATE POT DE CRÈME 9

FABLES RESTAURANT &
MARKETPLACE
— Fairy Tale Forest —



EXECUTIVE CHEF CHRISTINE E. NUNN
CHEF DE CUISINE [TO COME]

18% GRATUITY FOR PARTIES OF 6 OR MORE.
THIS FACILITY USES NUTS AND GLUTEN. PLEASE ADVISE YOUR SERVER OF ANY
ALLERGIES OR FOOD RESTRICTIONS.
EATING RAW OR UNDERCOOKED MEATS MAY CAUSE HEALTH ISSUES.

WHERE THE MORAL OF THE STORY IS FUN, FABULOUS FOOD