

# Restaurant Week

## Lunch Menu

\$20.21

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### APPETIZER

(Choice of)

#### ONION SOUP

caramelized onions, gruyere, baguette

#### FRIED BRUSSELS

white miso, pomegranate

#### STREET CORN DIP

jalapeno, chili powder, cotija, cilantro, chips

#### NASHVILLE HOT CAULIFLOWER

crispy fried, nashville hot sauce, ranch

### ENTREE

(Choice of)

#### CRAFT BURGER

angus beef, american cheese, special sauce,  
lettuce, red onion, pickles

+ smoky bacon 3 + avocado 2 + fried egg 2

\*Can substitute for Turkey or Veggie Burgers\*

#### GREEN & GRAINS SALAD

baby kale, arugula, peas, farro, quinoa, cucumber,  
asparagus, red onion, green goddess dressing

+ steakt 7 + shrimp 7 + chicken 5 + avocado 3

#### FRIED CHICKEN SANDWICH

brie, truffle honey, arugula, spicy mayo

#### AVOCADO & GRAPEFRUIT SALAD

young arugula, grapefruit, sweet almonds, avocado,  
feta, ruby red-honey vinaigrette

+ steakt 7 + shrimp 7 + chicken 5 + avocado 3

#### FISH TACOS

beer battered alaskan pollack, cabbage slaw,  
avocado, chipotle crema, corn tortillas

Sandwiches served with choice of  
Hand Cut Fries or House Salad

# Restaurant Week

## Dinner Menu

\$40.21

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### APPETIZER

(Choice of)

#### HONEY & GOAT CHEESE PIZZA

sliced red onion, pistachio pesto, fontina,  
goat cheese crema, rosemary, truffled honey

#### CORN & CRAB HUSHPUPPIES

citrus remoulade, honey-thyme butter

#### SHORT RIB TACOS

pickled cabbage slaw, cilantro, chili sauce

#### CRAB MAC & CHEESE

fontina, herbed bread crumbs,  
maryland blue crab

### ENTREE

(Choice of)

#### TANDOORI CHICKEN

spiced chicken kabobs, hummus, tabbouleh salad,  
pomegranate, balsamic, lemon oil, cilantro

#### MISO GLAZED SALMON

fried rice, english peas, carrots, soy

#### BUTCHER'S STEAK

8oz beef tenderloin, crispy kale,  
roasted garlic & goat cheese mashed,  
fried onions, house steak sauce

#### APPLE & GOAT CHEESE RAVIOLI

smoked ham hock, pepperoncini,  
truffle pecorino

\*vegetarian option available

#### SHRIMP & GRITS

prosciutto wrapped shrimp, white cheddar grits,  
cajun butter, scallion, bacon braised collard greens

### DESSERT

Raspberry Cheesecake