

# RESTAURANT WEEK

LUNCH MENU • 29.99 PER PERSON

## – FIRST COURSE –

CHOICE OF:

### **BABY BRIE CURDS**

crispy brie, apricot preserves, honey, fried sage, pine nuts

### **STUFFED BREAD STICKS**

Chef-made focaccia, mozzarella cheese, herb garlic butter

### **CHEESE PUFFS**

peppadew ranch, cheese powder

### **BAO BUNS**

shaved beef, giardiniera, tallow aioli

## – SECOND COURSE –

*served with chef-made potato chips*

CHOICE OF:

### **ROASTED TURKEY CLUB**

(GFO) roasted turkey, arugula, tomato, garlic aioli, avocado, herb focaccia

### **FRENCH DIP**

(GFO) shaved prime rib, beef jus, horseradish cream, semolina baguette

### **SHREDDED CHICKEN SALAD SANDWICH**

(GFO) cranberry, walnut, roasted shallot aioli, whole grain mustard, croissant

### **FOCACCIA B.L.T.**

(GFO) thick cut bacon, tomato jam, arugula, dark balsamic aioli, herb focaccia

### **HONEY APPLE & PEAR SALAD**

honey crisp apple, poached pear, cranberry relish, walnut encrusted goat cheese, toasted walnuts, organic greens, white balsamic sage vinaigrette

### **SPINACH PANZANELLA SALAD**

baby spinach, organic greens, grilled herb focaccia, baby tomato, hard-boiled egg, shaved Parmesan

## – THIRD COURSE –

CHOICE OF:

### **MAPLE BOURBON BANANA CREAM PIE**

banana brûlée, whipped cream

### **ESPRESSO ICE CREAM**

whipped cream

*\*beverage, tax, and gratuity not included.\**

*\*dine-in only.\**

