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**211 james st geneva, il**

**331.248.8161**

**Restaurant Week Menus**

**Lunch Monday-Friday 11am-2:30pm**

*Jan 20-24*

**Dinner Monday-Sunday 4:30pm-9pm**

*Jan 18-26*

**Brunch Saturday-Sunday 10am-2:30pm**

*Jan 18,19,25,26*

*Menus are subject to change based on availability*

**Restaurant Week Lunch**

 **Monday-Friday 11am-2:30pm**

*Jan 20-24*

**Lunch $15.99 per person**

*Please select one item from each category Menu is subject to change*

**Small Plates**

Soup Of The Day

Smoked Salmon Spread

pickled red onion, capers, toasted pumpernickel

Beets and Beets Side Salad

yogurt, local greens, quinoa, poppy seed dressing

Roasted Corn Dip

Pickled Peppers, Tomatoes, Chihuahua Cheese, Corn Chips

**Large Plates** add fries $4

Craft Turkey Sandwich

cracked wheat, bacon, avocado, romaine, tomatoes, honey mustard mayo

Not So Classic Reuben

Shaved corned beef, slaw, thousand island dressing, swiss cheese, pumpernickel

Truffle Parmesan Italian Beef

Roasted peppers, giardiniera, warm french bread

Buffalo Cauliflower Wrap

Tempura battered cauliflower, avocado, mixed greens picked veg

**Restaurant Week Dinner**

**Monday-Sunday 4:30pm-9pm**

*Jan 18-26*

**Dinner $29.99 per person**

*Please select one item from each category Menu is subject to change*

**Small Plates**

Chef's Market Risotto

only what is best of the season

Soup of The Day

Beets and Beets Salad

yogurt, local greens, quinoa, poppy seed dressing

Crispy Cheese Curds

Wisconsin White Cheddar, peppers, red onion, pickles

**Large Plates**

Slow Cooked Pot Roast

beef short rib, cream corn, horseradish cream

Herb Roasted Chicken Breast

Potato gnocchi, english peas, mushrooms, tarragon

Lobster Ravioli

Butternut squash puree, main lobster and tarragon

Shepard’s Pie

Slagel Farms Lamb, Irish Spices, english peas, parmesan potato crust

**Restaurant Week Brunch**

**Saturday-Sunday 10am-2:30pm**

*Jan 18,19,25,26*

**Brunch $19.99 per person**

*Please select one item from each category Menu is subject to change*

**Small Plates**

Soup Of The Day

Smoked Salmon Spread

pickled Red onion, capers, toasted pumpernickel

Beets n Beets Salad

yogurt, local greens, quinoa, poppy seed dressing

Roasted Corn Dip

Pickled Peppers, Tomatoes, Chihuahua Cheese, Corn Chips

**Large Plates** add brunch potatoes $3

Brunch Fried Rice

crisp chicken, pulled pork, pickled veg salad, scrambled eggs

Brunch Burger

crispy bacon, tomato jam, onions, pickles on brioche bun sunny egg

Chicken n Biscuit

chicken chorizo gravy, crisp chicken, sunny egg

Craft Chilaquiles

Salsa, crema, queso fresco, sunny egg