

Restaurant Week Menu

choice of:

First Course, Entree, Dessert

45

CAESAR SALAD

Romaine lettuce, classic caesar dressing,
parmesan, herbed breadcrumb

CITRUS & GREENS

Mustard greens, spinach, castelfranco,
blood orange, mandarin, oro blanco, lemon
vinaigrette, sheep's milk feta, mint, fennel

BEEF TARTARE +5

Confit shallots, quail egg, keepwell black
garlic vinegar, horseradish, potato chips, chive

BRUSSEL SPROUTS

Nuoc cham, pickled onion



FRIED CHICKEN

Half a bird, hot sauce, buttermilk ranch, pickles

PORK CHOP

Honey crisp apples, dijon sauce, chive

SALMON

Ora King Salmon, sorrel sauce

MEATLOAF

Wagyu, pork, onion gravy

HANGER +5

8oz hanger, sauce diane

BURGER

6oz Dry aged Roseda beef, Beechers flagship
cheddar, pickles, Dukes mayo, grilled onion, fries



OLIVE OIL CAKE

Kishu mandarins, buttermilk ice cream, pistachio

BROWNIE

Vanilla bean ice cream, candied peanuts, caramel

PANNA COTTA

Poached pear, cinnamon crumb, vanilla ice cream