RESTAURANT WEEK 2022 MENU • $25 FOR THREE COURSES

1ST COURSE CHOICE OF:

BIBB SALAD [GF]
BIBB LETTUCE, SLICED APPLES, WHIPEDE LEMON RICOTTA CHEESE, HONEY ALMONDS, RIESLING-HONEY VINAIGRETTE

TRUFFLE FRIES
HOUSE PUNCHED FRIES TOSSED IN TRUFFLE OIL & PARMESAN CHEESE

WHITEFISH PATÈ [GF OPTION]
CARLSON’S SMOKED WHITEFISH, CREAM CHEESE, SCALLIONS, CAPERS, HOUSE PICKLED VEGETABLES, “EVERYTHING CRACKERS”

2ND COURSE CHOICE OF:

SMALL GREEK PIZZA
RED SAUCE, MOZZARELLA, BRICK & FETA CHEESE, RED PEPPER WITH GARLIC, ARTICHOKE HEARTS

BRUSSELS & SALMON [GF OPTION]
FLASH-FRIED, CRISP BACON, GARLIC, SEARED SCOTTISH SALMON, BALSAMIC REDUCTION

CUBANO [GF OPTION, ADD $3.50]
GARLIC PORK, SMOKED HAM, SWISS CHEESE, HOUSE PICKLES, HOUSE IPA MUSTARD, MAYONNAISE, ON APRESSED BRIO CHE BUN, SERVED WITH HOUSE COLE SLAW

SMALL SHORT RIB PIZZA
RED SAUCE, MOZZARELLA & BRICK CHEESE, BRAISED & PULLED BEEF SHORT RIB, CARAMELIZED ONIONS, HORSERADISH CREMA

3RD COURSE CHOICE OF:

UNDERGROUND CHEESECAKE
VANILLA CHEESECAKE, GRAHAM CRACKER CRUST, STRAWBERRY-LEMON COMPOTE

FLOURLESS CHOCOLATE TORTE [GF]
CARAMEL DRIZZLE, CANDIED WALNUTS

APPLE COMPOTE [GF]
SERVED OVER VANILLA ICE CREAM WITH AN HONEY-ALMOND CRUMBLE