



RESTAURANT WEEK 2022 MENU • \$25 FOR THREE COURSES

1ST COURSE CHOICE OF:

BIBB SALAD [GF]

**BIBB LETTUCE, SLICED APPLES, WHIPED 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
BRIOCHE 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